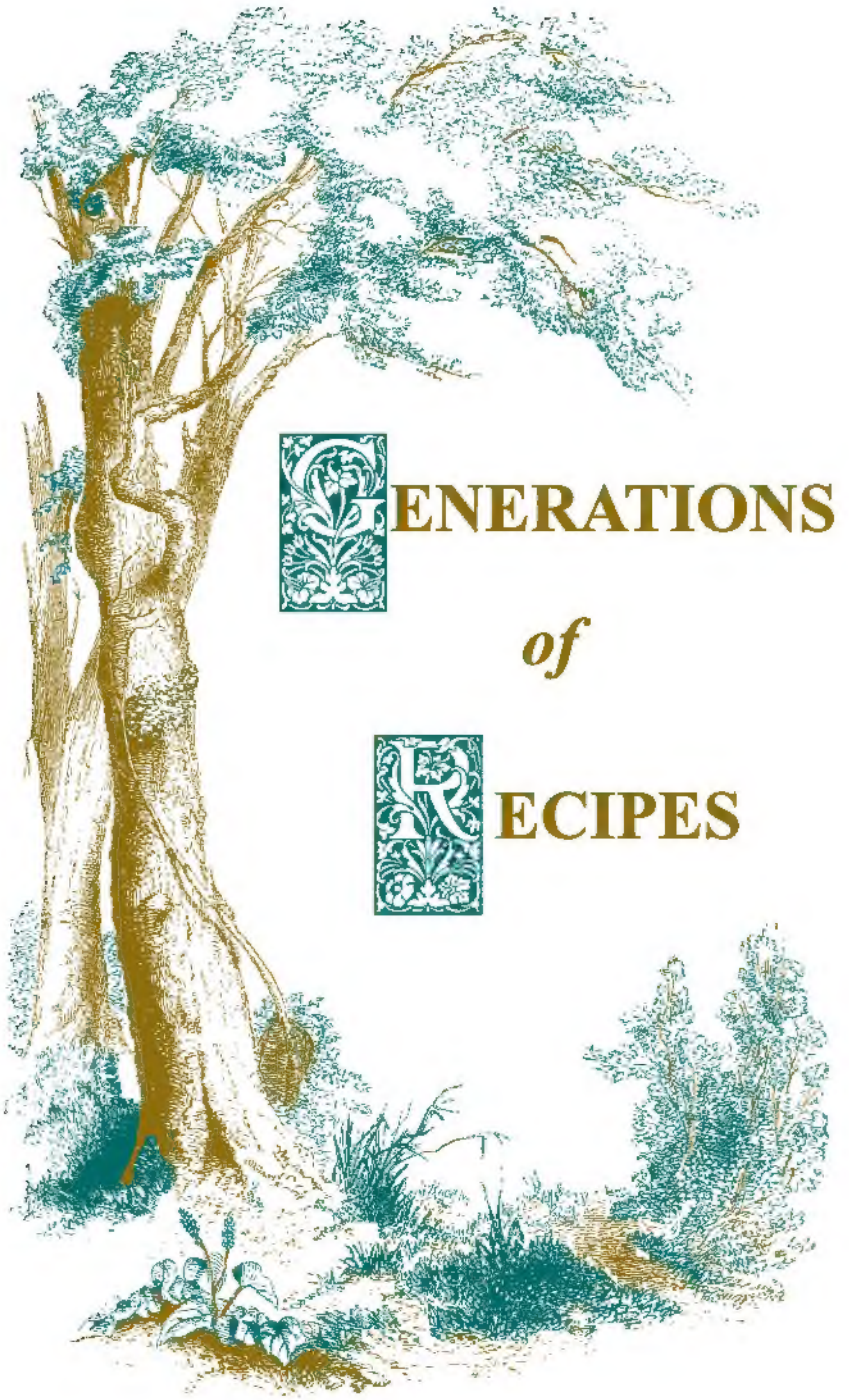

GENERATIONS *of* RECIPES

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ABBREVIATIONS

tsp. ..... Teaspoon
tsps. ..... Teaspoons
tbsp. ..... Tablespoon
tbsps. ..... Tablespoons
oz. ..... Ounce
ozs. ..... Ounces
qt. ..... Quart
pt. ..... Pint
gal. ..... Gallon
lb. ..... Pound
lbs. ..... pounds
bu. ..... Bushel

EQUIVALENTS

3 tsps. ..... 1 tbsp.
4 tsps. ..... 1/4 cup
5 tbsps. ..... 1 cup
8 tbsps. ..... 1/2 cup
10 tbsps. ..... 1 cup
12 tbsps. ..... 3/4 cup
16 tbsps. ..... 1 cup
½ cup ..... 1 gill
2 cups ..... 1 pt.
4 cups ..... 1 qt.
4 qts. ..... 1 gal.
8 qts. ..... 1 peck
16 ozs. ..... 1 lb.
32 ozs. ..... 1 qt.
8 ozs. liquid ..... 1 cup
1 oz. liquid ..... 2 tbsps.

(For liquid and dry measurements use standard measuring spoons and cups. All measurements are level.)

WEIGHTS AND MEASURES

Baking powder ..... 1 cup = 5-1/2 ozs.
Cheese, American ..... 1 lb. = 2 cups cubed
Cocoa ..... 1 lb. = 4 cups ground
Coffee ..... 1 lb. = 5 cups ground
Corn meal ..... 1 lb. = 3 cups
Cornstarch ..... 1 lb. = 3 cups
Cracker crumbs ..... 23 soda crackers = 1 cup
..... 15 graham crackers = 1 cup
Eggs ..... 1 egg = 4 tbsps. Liquid
..... 4 to 5 whole = 1 cup
..... 7 to 9 whites = 1 cup
..... 12 to 14 yolks = 1 cup
Flour ..... 1 lb. all-purpose = 4 cups
..... 1 lb. cake = 4-1/4 cups
..... 1 lb. Graham = 3-1/2 cups
Lemons, juice ..... 1 medium = 2 to 3 tbsps.
..... 5 to 8 medium = 1 cup
Lemons, rind ..... 1 lemon = 1 tbsp. Grated
Oranges, juice ..... 1 medium = 2 to 3 tbsps.
..... 3 to 4 medium = 1 cup

Oranges, rind	1 = 2 tbsps. grated
Gelatin	3-1/4 oz. pkg. flavored = 1/2 cup
	1/4 oz. pkg. unflavored = 1 tbsp.
Shortening or Butter	1 lb. = 2 cups
Sugars	1 lb. brown = 2-1/2 cups
	1 lb. cube = 96 to 160 cubes
	1 lb. granulated = 2 cups
	1 lb. powdered = 3-1/2 cups

QUANTITIES TO SERVE 100 PEOPLE

Coffee	3 lbs.
Loaf Sugar	3 lbs.
Cream	3 qts.
Whipping Cream	4 pts.
Milk	6 gals.
Fruit Cocktail	2 ½ gals.
Fruit Juice	4 no. 10 cans (26 lbs.)
Tomato Juice	4 no. 10 cans (26 lbs.)
Soup	5 gals.
Oysters	18 qts.
Weaners	25 lbs.
Meat Loaf	24 lbs.
Ham	40 lbs.
Beef	40 lbs.
Roast Pork	40 lbs.
Hamburgers	30-36 lbs.
Chicken for Chicken Pie	40 lbs.
Potatoes	35 lbs.
Scalloped Potatoes	5 gals.
Vegetables	4 no. 10 cans (26 lbs.)
Baked Beans	5 gals.
Beets	30 lbs.
Cauliflower	18 lbs.
Cabbage for Slaw	20 lbs.
Carrots	33 lbs.
Bread	10 loaves
Rolls	200
Butter	3 lbs.
Potato Salad	12 qts.
Fruit Salad	20 qts.
Vegetable Salad	20 qts.

Lettuce	20 heads
Salad Dressing	3 qts.
Pies	18
Cakes	8
Ice Cream	4 gals.
Cheese	3 lbs.
Olives	1-3/4 lbs.
Pickles	2 qts.
Nuts	2 lbs. Sorted

To serve 50 people, divide by 2
To serve 25 people, divide by 4

TO REMOVE STAINS FROM WASHABLES

ALCOHOLIC BEVERAGES

Presoak or sponge fresh stains immediately with cold water, then with cold water and glycerine. Rinse with vinegar for a few seconds if stain remains. These stains may turn brown with age. If wine stain remains, rub with concentrated detergent; wait 15 min.; rinse. Repeat if necessary. Wash with detergent in hottest water safe for fabric.

BLOOD

Presoak in cold or warm water at least 30 minutes. If stain remains, soak in lukewarm ammonia water (3 tablespoons ammonia per gallon water). Rinse. If stain remains, work in detergent, and wash, using bleach safe for fabric.

CANDLE WAX

Use a dull knife to scrape off as much wax as possible. Place fabric between two blotters of facial tissues and press with warm iron. Remove color stain with nonflammable dry cleaning solvent. Wash with detergent in the hottest water safe for fabric.

CHEWING GUM

Rub area with ice, then scrape off with dull blade. Sponge with dry cleaning solvent; allow to air dry. Wash in detergent and hottest water safe for fabric.

CHOCOLATE AND COCOA

Presoak stain in cold or warm water. Wash in hot water with detergent. Remove any grease stains with dry cleaning solvent. If color remains, sponge with hydrogen peroxide, wash again.

COFFEE

Sponge or soak with cold water as soon as possible. Wash, using detergent and bleach safe for fabric. Remove cream stains with nonflammable dry cleaning solvent. Wash again.

CRAYON

Scrape with dull blade. Wash in hottest water safe for fabric, with detergent and 1-2 cups of baking soda.
NOTE: If full load is crayon stained, take to cleaners or coin-op dry cleaning machines.

DEODORANTS

Sponge area with white vinegar. If stain remains, soak with denatured alcohol. Wash with detergent in hottest water safe for fabric.

DYE

If dye transfers from a non-colorfast item during washing, immediately bleach discolored items. Repeat as necessary BEFORE drying. On whites use color remover. CAUTION: Do not use color remover in washer, or around washer and dryer as it may damage the finish.

EGG

Scrape with dull blade. Presoak in cold or warm water for at least 30 minutes. Remove grease with dry cleaning solvent. Wash in hottest water safe for fabric, with detergent.

FRUIT AND FRUIT JUICES

Sponge with cold water. Presoak in cold or warm water for at least 30 minutes. Wash with detergent and bleach safe for fabric.

GRASS

Presoak in cold water for at least 30 minutes. Rinse. Pretreat with detergent. Wash, using detergent, hot water, and bleach safe for fabric. On acetate and colored fabrics, use 1 part of alcohol to 2 parts water.

GREASE, OIL, TAR

Method 1: Use powder or chalk absorbent to remove as much grease as possible. Pretreat with detergent or nonflammable dry cleaning solvent, or liquid shampoo. Wash in hottest water safe for fabric, using plenty of detergent.

Method 2: Rub spot with lard and sponge with a nonflammable dry cleaning solvent. Wash in hottest water and detergent safe for fabric.

INK - BALL-POINT PEN

Pour denatured alcohol through stain. Rub in petroleum jelly. Sponge with nonflammable dry cleaning solvent. Soak in detergent solution. Wash with detergent and bleach safe for fabric.

INK - FOUNTAIN PEN

Run cold water through stain until no more color with come out. Rub in lemon juice and detergent. Let stand 5 minutes. Wash.

If a yellow stain remains, use a commercial rust remover or oxalic acid, as for rust stains.

CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER AND DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.

LIPSTICK

Loosen stain with a nonflammable dry cleaning solvent. Rub detergent in until stain outline is gone. Wash in hottest water and detergent safe for fabric.

MEAT JUICES

Scrape with dull blade. Presoak in cold or warm water for 30 minutes. Wash with detergent and bleach safe for fabric.

MILDEW

Pretreat as soon as possible with detergent. Wash. If any stain remains, sponge with lemon juice and salt. Dry in sun. Wash, using hottest water, detergent and bleach safe for fabric.

NOTE: Mildew is very hard to remove; treat promptly.

MILK, CREAM, ICE CREAM

Presoak in cold or warm water for 30 minutes. Wash. Sponge any grease spots with nonflammable dry cleaning solvent. Wash again.

NAIL POLISH

Sponge with polish remover or banana oil. Wash. If stain remains, sponge with denatured alcohol to which a few drops of ammonia have been added. Wash again. Do not use polish remover on acetate or triacetate fabrics.

PAINT

-oil base

Sponge stains with turpentine, cleaning fluid or paint remover. Pretreat and wash in hot water. For old stains, sponge with banana oil and then with nonflammable dry cleaning solvent. Wash again.

-water base

Scrape off paint with dull blade. Wash with detergent in water as hot as is safe for fabric.

PERSPIRATION

Sponge fresh stain with ammonia; old stain with vinegar. Presoak in cold or warm water. Rinse. Wash in hottest water safe for fabric. If fabric is yellowed, use bleach. If stain still remains, dampen and sprinkle with meat tenderizer, or pepsin. Let stand 1 hour. Brush off and wash. For persistent odor, sponge with colorless mouthwash.

RUST

Soak in lemon juice and salt or oxalic acid solution (3 tablespoons oxalic acid to 1 pint warm water). A commercial rust remover may be used.

CAUTION: HANDLE POISONOUS RUST REMOVERS CAREFULLY. KEEP OUT OF REACH OF CHILDREN. NEVER USE OXALIC ACID OR ANY RUST REMOVER AROUND WASHER OR DRYER AS IT CAN DAMAGE THE FINISH. SUCH CHEMICALS MAY ALSO REMOVE PERMANENT PRESS FABRIC FINISHES.

SCORCH

Wash with detergent and bleach safe for fabric. On heavier scorching, cover stain with cloth dampened with hydrogen peroxide. Cover this with dry cloth and press with hot iron. Rinse well.

CAUTION: Severe scorching cannot be removed because of fabric damage.

SOFT DRINKS

Sponge immediately with cold water and alcohol. Heat and detergent may set stain.

TEA

Sponge or soak with cold water as soon as possible. Wash using detergent and bleach safe for fabric.

FIRST AID IN HOUSEHOLD EMERGENCIES

POISONING: When a poison has been taken internally, start first aid at once. Call doctor immediately.

Dilute poison with large amounts of liquids - milk or water.

Wash out by inducing vomiting, when not a strong acid, strong alkali or petroleum.

For acid poisons do not induce vomiting, but neutralize with milk of magnesia. Then give milk, olive oil or egg white. Keep victim warm and lying down.

For alkali poisons such as lye or ammonia, do not induce vomiting.

Give lemon juice or vinegar. Then give milk and keep victim warm and lying down.

If poison is a sleeping drug, induce vomiting and then give strong black coffee frequently. Victim must be kept awake.

If breathing stops, give artificial respiration.

SHOCK: is brought on by a sudden or severe physical injury or emotional disturbance. In shock, the balance between the nervous system and the blood vessels is upset. The results is faintness, nausea, and a pale and clammy skin. Call ambulance immediately. If not treated the victim may become unconscious and eventually lapse into a coma.

Keep victim lying down, preferably with head lower than body.

Don't give fluids unless delayed in getting to doctor, then give only water. (Hot tea, coffee, milk or broth may be tried if water is not tolerated.)

Never give liquid to an unconscious person. Patient must be alert.

Cover victim both under and around body.

Do not permit victim to become abnormally hot.

Reassure victim and avoid letting him see other victims, or his own injury.

Fainting is most common and last form of shock. Patient will respond in 30-60 seconds by merely allowing patient to lie head down if possible on floor.

FRACTURES: Pain, deformity or swelling of injured part usually means a fracture. If fracture is suspected, don't move person unless absolutely necessary, and then only if the suspected area is splinted. Give small amounts of lukewarm fluids and treat for shock.

BURNS: Apply or submerge the burned area in cold water. Apply a protective dry sterile cloth or gauze dry dressing if necessary. Do not apply grease or an antiseptic ointment or spray. Call doctor and keep patient warm (not hot) with severe burns.

If burn case must be transported any distance, cover burns with clean cloth.

Don't dress extensive facial burns. (It may hinder early plastic surgery.)

WOUNDS: Minor Cuts - Apply pressure with sterile gauze until bleeding stops. Use antiseptic recommended by your doctor. Bandage with sterile gauze. See your doctor. Puncture Wounds - Cover with sterile gauze and consult doctor immediately. Serious infection can arise unless properly treated.

ANIMAL BITES: Wash wounds freely with soap and water. Hold under running tap for several minutes if possible. Apply an antiseptic approved by your doctor and cover with sterile gauze compress. Always see your doctor immediately. So that animal may be held in quarantine, obtain name and address of owner.

HEAT EXHAUSTION: Caused by exposure to heat or sun.
Symptoms: Pale face, moist and clammy skin, weak pulse subnormal temperature, victim usually conscious.

Treatment: Keep victim lying down, legs elevated, victim wrapped in blanket. Give salt water to drink (1 tsp. salt to 1 glass water) ½ glass every 15 minutes.

GENERAL DIRECTIONS FOR FIRST AID

1. Effect a prompt rescue.
2. Maintain an open airway.
3. Control severe bleeding by direct pressure over bleeding site. No tourniquet.
4. Give First Aid for poisoning.
5. Do not move victim unless it is necessary for safety reasons.
6. Protect the victim from unnecessary manipulation and disturbance.
7. Avoid or overcome chilling by using blankets or covers, if available.
8. Determine the injuries or cause for sudden illness.
9. Examine the victim methodically but be guided by the kind of accident or sudden illness and the need of the situation.
10. Carry out the indicated First Aid.

TRY SAYING "GOOD MORNING" AS THOUGH YOU REALLY MEANT IT

Then (tomorrow, say) try treating some teenager like an adult.
Find someone to praise for doing a good job namely: waitress, bus driver, newsboy, store clerk, anyone.
Show respect for an older person's experience (or fortitude).
Be patient with someone who doesn't understand as quickly as you do.
Write or phone someone having a difficult time. Say you know it's rough, but you have faith in them.
Look pleasant.
Do your job a little better. Maybe you'll get some praise, but certainly you'll get more satisfaction.
Help someone namely: a handicapped across a street, a young man or woman looking for a job (whether you can give it or not, give them hope) or an older one, discouraged in themselves.
Contribute to some church or charity namely: money if you can, time if you can't.
It just could be that this sort of understanding is what this country needs right now.
Try it tomorrow - all day tomorrow. You might be surprised!

WORTH REMEMBERING

Keep a toothbrush around the kitchen sink - you will find it useful in cleaning rotary beaters, graters, choppers and similar kitchen utensils.

Instead of trying to iron rickrack on the right side of the garment, turn the article. The rickrack can be pressed perfectly.

When your hands are badly stained from gardening, add a teaspoon of sugar to the soapy lather you wash them in.

Use paper cups as handy containers for your "drippings" in the refrigerator as they take up little room and can be thrown away when empty.

Before emptying the bay of your vacuum cleaner, sprinkle water on the newspaper into which it is emptied, and there will be no scattering of dust.

To whiten laces, wash them in sour milk.

To remove burned-on starch from your iron, sprinkle salt on a sheet of waxed paper and slide iron back and forth several times. Then polish it with silver polish until roughness or stain is removed.

Dip a new broom in hot salt water before using. This will toughen the bristles and make it last longer.

Dryer Sheet pinned to clothes works as a mosquito repellent.

Try waxing your ashtrays. Ashes won't cling, odors won't linger and they can be wiped clean with a paper towel or disposable tissue. This saves daily washing.

Plant a few sprigs of dill near your tomato plants to prevent tomato worms on your plants.

Marigolds will prevent rodents.

Spray garbage sacks with ammonia to prevent dogs from tearing the bags before picked up.

You can clean darkened aluminum pans easily by boiling in them two teaspoons of cream of tartar mixed in a quart of water. Ten minutes will do it.

Fresh lemon juice will take onion scent from hands.

Wash old powder puffs in soapy water, rinse well and dry thor-

oughly. Then use them for polishing silverware, copper and brass.

Soak colored cottons overnight in strong salt water and they will not fade.

To dry drip-dry garments faster and with fewer wrinkles, hang garment over the top of a dry cleaner's plastic bag.

If a cracked dish is boiled for 45 minutes in sweet milk, the crack with be so welded together that it will hardly be visible and will be so strong it will stand the same usage as before.

SALAD AND SALAD DRESSINGS

For Appeal To The Appetite

Chill ingredients before mixing - except for molded salads.

Provide tartness in the body of salad or dressing.

Use salad greens other than lettuce sometimes. Have you tried chicory, escarole, endive, kale, spinach, dandelion greens, romaine, watercress, and Chinese cabbage?

Sprinkle orange, lemon, lime, or pineapple juice on fruits that may turn dark - apples, peaches, and bananas, for instance.

For tossed green salads, tear greens in fairly large pieces or cut with scissors. Larger pieces give more body to the salad.

Prevent wilting and sogginess by drying the greens used in salads, draining canned foods well before adding to salad, using just enough salad dressing to moisten. For raw vegetable salads, add dressing at the last minute.

Fruit Combinations

1. Sliced pineapple, apricot halves, sweet red cherries.
2. Watermelon balls, peach slices, orange slices.
3. Grapefruit sections, banana slices, berries or cherries.
4. Grapefruit sections, pared apple slices.
5. Peach slices, pear slices, halves of red plums.
6. Pineapple wedges, banana slices, strawberries.
7. Cooked dried fruit, white cherries, red raspberries.

Fruit and Vegetable Combinations

1. Shredded raw carrots, diced apples, raisins.
2. Sliced or ground cranberries, diced celery and apples, orange sections.
3. Thin cucumber slices, pineapple cubes.
4. Avocado and grapefruit sections, tomato slices.
5. Shredded cabbage, orange sections, crushed pineapple.

Vegetable Combinations

1. Grated carrots, diced celery, cucumber slices.
2. Spinach, endive, or lettuce, with tomato wedges.
3. Sliced raw cauliflower florets, chopped green pepper, celery, pimento.
4. Shredded cabbage, cucumber cubes, slivers of celery.
5. Cubed cooked beets, thinly sliced celery, sweet onions.
6. Cooked whole-kernel corn and shredded snap beans, sweet pickles, onion rings.

TIPS TO THE CARVER

Convention doesn't forbid your standing up to carve, so, if it's easier, stand up.

The bones get in your way if you don't know where to expect them; a little investigation tells you just where they are.

Carving is unduly complicated by a dull knife.

And remember the first rule of carving...

"Cut across the grain"

If you cut with the grain, long meat fibers give a stringy texture to the slice. Steaks are the exception.

TIPS TO THE HOSTESS

A large roast can be carved more easily after it stands for about thirty minutes.

When garnishing, don't be overgenerous; leave space for the work to be done.

Servings cool quickly so plates and platter must be heated.

An inexperienced carver will appreciate a hostess who keeps the guests' attention diverted from the carving.

HOW TO CARVE TURKEY

1. Remove leg; Hold drumstick firmly, pulling gently away from body. Cut skin between leg and body. Press leg downward and cut from body. Separate drumstick, thigh; slice meat from each piece.
2. Cut into white meat parallel to wing, making a cut deep into the breast to the body frame, as close to the wing as possible.
3. Slice white meat. Beginning at front starting half way up breast, cut thin slices of white meat down to the cut. Continue until enough meat has been carved for first servings. Carve more as needed.

KITCHEN IDEAS

To preserve leftover egg yolks for future use, place them into a small bowl and add two tablespoons of salad oil. Then put into refrigerator. The egg yolks will remain soft and fresh, and egg yolks kept in this way can be used in many ways.

You may determine the age of an egg by placing it in the bottom of a bowl of cold water. If it lays on its side, it is strictly fresh. If it stands at an angle it is at least three days old and ten days old if it stands on end.

To keep egg yolks from crumbling when slicing hard-cooked eggs, wet the knife before each cut.

Bread crumbs added to scrambled eggs will improve the flavor and make larger helpings possible.

A tablespoon of vinegar added to the water when poaching eggs will help set the whites so they will not spread.

When cooking eggs it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.

Add a little vinegar to the water when an egg cracks during boiling. It will help seal the egg.

Meringue will not shrink if you spread it on the pie so that it touches the crust on each side and bake it in a moderate oven.

When you cook eggs in the shell, put a big teaspoon of salt in the water. Then the shell won't crack.

Set eggs in pan of warm water before using as this releases all white from shells.

Egg whites for meringue should be set out to room temperature before beating, then they can be beaten to greater volume.

If you want to make a pecan pie and haven't any nuts, substitute crushed cornflakes. They will rise to the top the same as nuts and give a delicious flavor and crunchy surface.

To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.

Cut drinking straws into short lengths and insert through slits in pie crusts to prevent juice from running over in the oven and permit steam to escape.

Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallow will come to the top.

If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.

Use cooking or salad oil in waffles and hot cakes in the place of shortening. No extra pan or bowl to melt the shortening and no waiting.

Size of Pans and Baking Dishes

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan—C
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—A

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan—C
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—A

8-cup baking dish:
- 8x8x2-inch square pan—D
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—A

10-cup baking dish:
- 9x9x2-inch square pan—D
- 11¾x7½x1¾-inch baking pan
- 15x10x1 inch jelly-roll pan

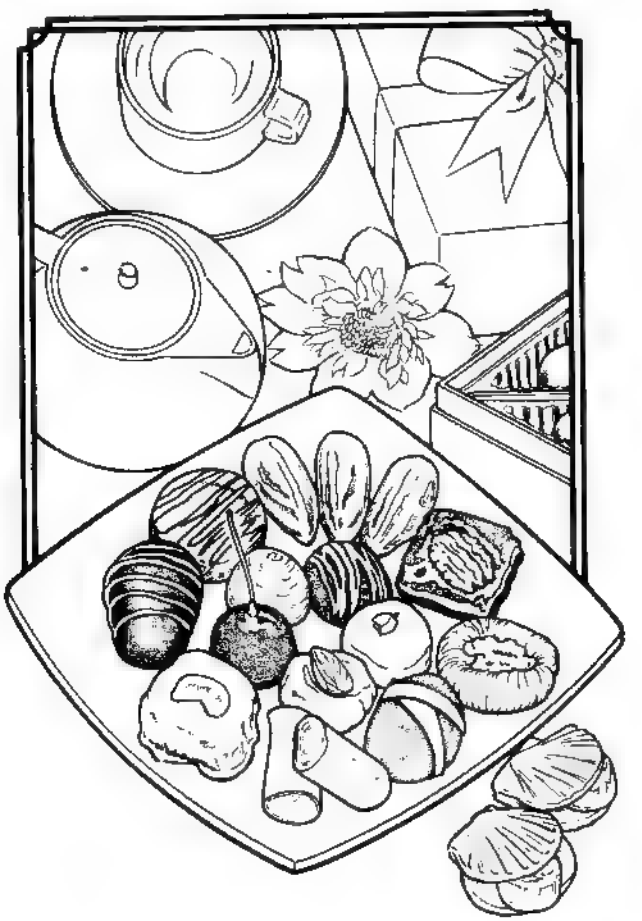
12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan—K	6 cups
9x3½-inch fancy tube or "Bundt" pan J or K	9 cups
9x3½-inch angel cake pan—I	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—K	12 cups
9x3½-inch fancy tube mold—J	12 cups
10x4-inch fancy tube mold (Kugelhupf)—J	16 cups
10x4-inch angel cake pan—I	18 cups
Melon Mold:	
7x5½x4-inch mold—H	6 cups
Spring-Form Pans:	
8x3-inch pan—B	12 cups
9x3-inch pan—B	16 cups
Ring Molds:	
8½x2¾-inch mold—E	4½ cups
9¼x2¾-inch mold—E	8 cups
Charlotte Mold:	
6x4¼-inch mold—G	7½ cups
Brioche Pan:	
9½x3¾-inch pan—F	8 cups

Appetizers



Spicy Mexican Dip

Beverly Turnock

2 lbs. of Ground Beef
2 Onions (chopped)
2 oz. of Jalapeno Peppers plus juice (chopped)
2 oz. Salsa
1/2 lb. (8 oz.) Cheddar Cheese
one - (12 oz.) jar Cheese Whiz
1 sm jar Jalapeno Cheese Whiz

Brown beef and onion. Melt cheese and add jalapeno cheese; and salsa along with juice from peppers. Add ground beef and heat thoroughly. Add the jalapeno peppers to taste. More can be added if a hotter dip is desired.

Tasty Canape

Ruth Turnock

Potato Chips
Pie Crust
Ham Salad, Tuna Salad or Chicken Salad

Roll your favorite pie crust recipe on crushed potato chips instead of flour - cut in assorted small shapes. Bake. Place ham, chicken or tuna salad on top. Serve. These may be made ahead of time, frozen and filled shortly before serving.

Deviled Eggs

Eileen Jurek

1 dozen Eggs
1/2 cup Mayonnaise
1 tablespoon Mustard
1 to 2 teaspoons of Onion Powder or 1/4 cup of dehydrated Onions
Paprika

Boil the eggs and let cool. After the eggs are cool, peel the eggs and slice in half, put the whites on an deviled egg tray and the yokes in a bowl. Mash the yolks with a fork until fine. Add mayonnaise, mustard, and onion to the yolks and mix well. Spoon yolk mixture into the egg whites and sprinkle paprika on top.

Apple Dip

Barb Slabaugh

1 pkg. Cream Cheese
1/3 cup Brown Sugar
1 tsp. Vanilla

Serve with cut up apples.

Vegetable Dip

Margaret Stuff

1 cup Sour Cream
1 cup Helmanns Mayonnaise
1 tsp. Seasoned Salt
1 tsp. Parsley Flakes
1 tsp. Dill Weed
1 tsp. Onion Flakes
Combine all ingredients.

Hidden Valley Ranch Sausage Stars

Sharon Mowery

1 lb (2 cups) cooked, crumbled Sausage (Jimmy Dean, mild)
1-1/2 cup grated Cheddar Cheese
1-1/2 cup Monterey Jack Cheese
1 cup Prepared Hidden Valley Ranch dressing
Tomatoes, chopped
1 pkg Wonton/Egg Roll Wrappers (cut in 1/4)

Preheat oven to 350°. Blot dry sausage. Combine sausage with cheeses, dressing and tomatoes. Lightly spray (grease) muffin tin. Press 1 wrapped in each cup. Spray with oil (small amount). Bake (watch) for 5 minutes until golden. Remove from tin and place on baking sheet. Fill with sausage mixture and bake 5 minutes until bubbly. Makes 4 to 5 dozen.

Dutch Dip

Marcia

8 oz Soft Cream Cheese
3 Tbsp chopped Onion
3 Tbsp chopped Green Pepper
2 Tbsp chopped Pimento
Salt & Pepper
1 Egg
3 Tbsp Cider Vinegar
3 Tbsp Sugar

Combine in small bowl: Cream cheese, onion, green pepper, pimento , salt and pepper to taste. In saucepan (double boiler) stir: egg, cider vinegar, sugar. Cook over boiling water until egg thickens. Pour into cream cheese mixture and beat with mixer at low speed until blended- do not over beat. Refrigerate at least 3 hours. Serve with raw vegetables.

Original Chex Party Mix (Microwave)

Irene Marazita

1/4 cup (1/2 stick) Margarine or Butter, melted
1-1/4 tsp Lawry's Seasoned Salt
4-1/2 tsp Worchestershire Sauce
8 cups Chex brand cereals (corn, rice, and/or wheat)
1 cup Planters Mixed Nuts
1 cup Butter pretzel braids

In small bowl, add seasoned salt and worcestershire sauce to melted margarine. Mix well. Pour chex cereal, mix nuts and butter braids into large glad-lock zipper bags. Pour margarine mixture over cereal mixture inside glad-lock zipper bag, seal top of bag securely. Shake bag until all pieces are evenly coated. Pour content of bag into large microwave safe bowl. Microwave on high for 5 to 6 minutes, stirring every 2 minutes, spread on absorbent paper to cool. Store in airtight container.

Party Mix

Barb Slabaugh

3 cups each: Cheerios, Rice Chex, Corn Chex, or Crispix
2 cups each: Pretzels, Dry Roasted Peanuts
12 ozs. plain M&M's
1-1/2 lbs. Almond Bark

Combine all dry items. Melt almond bark, pour over mixture. Dry on cookie sheets. Keep in refrigerator.

Water Chestnut Wrap

Sharon Mowery

Bacon
Water Chestnuts

Wrap whole water chestnut in bacon. Secure with toothpick.
Bake 30 minutes at 350° till bacon is done.
Heat in: 1/2 Cup Catsup
6 Tbsp. Brown sugar
2 Tbsp. Vinegar
2 Tbsp. Mustard
(Or use BBQ sauce)

Baked Cream Cheese Appetizer

Sharon Mowery

one 4-oz. package refrigerated Crescent Dinner Rolls
one 8-oz. package Philadelphia Brand Cream Cheese
1/2 tsp. Dill Weed
1 Egg Yolk, beaten

Unroll dough on lightly floured surface; press together seams to form 12 x 4 inch rectangle. Sprinkle top of cream cheese with half of dill; lightly press dill into cream cheese. Place cream cheese, dill-side down, in center of dough. Sprinkle cream cheese with remaining dill. Enclose cream cheese in dough by bringing sides of dough together, pressing edges to seal. Place on lightly greased cookie sheet; brush with egg yolk. Bake at 350°, for 15 to 18 minutes or until lightly browned. Serve with assorted crackers and apple slices.

Cheese Spread

Sue Pare

12 oz Sharp Cheese Spread
12 oz Cream Cheese
4 to 5 Tbsp Beer
Garlic Salt to taste

Mix all ingredients well! This cheese freezes well!

Hot Beef Dip

Ami Murchison

1 lb. Ground Beef
1/2 cup chopped Onion
1 clove minced Garlic
one 8-oz. Can Tomato Sauce
1/4 cup Catsup
3/4 tsp. Oregano
1 tsp Sugar
one 8-oz. Pkg Cream Cheese, softened
1/3 cup Parmesan Cheese

Brown beef, onion and garlic til tender. Drain. Stir in tomato sauce, catsup, oregano, and sugar, simmer for 10 minutes. Stir in cream cheese and parmesan cheese til cheese is melted.

Egg Roll

Stacey Murchison

1 head Cabbage, shredded or chopped
4 Carrots, shredded or chopped
1 lb. Hamburger
1/2 bag Rice Noodles-soaked in water 15 minutes.
1 Onion, finely chopped
1 Tbsp Accent
1 Tbsp. Garlic salt, to taste
1 Tsp. Salt, to taste
Egg Roll or Wanton skins

Brown onion in oil; put hamburger in and brown 5-10 minutes. Add salts. Add carrots, cabbage, and Accent. Cover and simmer for 5 to 10 minutes. Add soaked rice noodles, mix well. Cool mix. Wrap about 2 Tbsp. for each skin. Fry in 1" hot oil. Drain. Freeze well.

Vegetable Bars

Pat Thomson

2 pkg. Crescent rolls
3/4 cup Miracle Whip
two (8 oz) pkg Cream Cheese
1 envelope Hidden Valley Ranch Dressing
3/4 cup each of following (chopped fine):
Green Peppers, Green Onions, Tomatoes, Carrots, Mushrooms, Cauliflower, Broccoli, Cheddar Cheese.

Press the crescent rolls in bottom of jelly roll pan. Bake at 350° for 7-8 minutes. Cool. Mix cream cheese, miracle whip, and dressing mix together. Spread over rolls. Sprinkle vegetables over cream cheese mixture, press down on vegetables. Chill 1-2 hours. Serve cold and cut in squares.

Relish

Raphael Lehman

1 peck Green Tomatoes
6 green Peppers
6 red Peppers
12 Onions
about 1-1/2 qt. Vinegar
3 cups Brown Sugar
Tbsp each- Cinnamon, White Mustard Seed, Celery Seed, Cloves.

Grind tomatoes, peppers, onions. Let soak in a cup of salt for about 4 hours. Drain and add spices, sugar, vinegar. Let it come to a boil. Can while hot.

Zucchini Relish

Gladys Kirch

7 pints
10 cups Zucchini-finely chopped
4 cups Onions-finely chopped
5 Tbsp Salt
2-1/2 cups Vinegar
4 cups Sugar
1 Tbsp Nutmeg
1 Tbsp Dry Mustard
1 Tbsp Tumeric
1 Tbsp Celery Seed
1 tsp black Pepper
2 red bell Peppers-chopped fine
2 green Peppers-chopped fine

Mix zucchini, onions and salt. Let stand overnight. Drain and rinse with cold water, drain again. Add remaining ingredients. Boil 30 minutes. Seal in hot jars.

Kraut Relish

Ruth Turnock

1/2 cup Sugar
1/2 cup Vinegar
one 16 oz can Sauerkraut, drained and chopped
1 cup diced Celery
1 cup diced Green Pepper
1 cup diced Onion
one 2 oz jar Pimento, drained and chopped

Heat vinegar and sugar. Cool-combine all ingredients-chill.

Tomato Pepper Relish

Katy Burke

5 pints
4 cups ripe Tomatoes-chopped
4 cups Onions-chopped
4 cups Celery-chopped
4 red Peppers-chopped
4 green Peppers-chopped
1/2 cup Salt
4 cups Vinegar
4 cups Sugar
2 tsp Celery Seed
1/3 cup Mustard Seed

Mix all together. Let stand overnight. Drain. Boil about 5 minutes. Pour in jars and seal.

Swedish Meat Balls

Elinor Van Vynckt

2 lb Ground Beef
1 cup Bread Crumbs
2 Eggs
1 tsp Dill Seed
Salt and Pepper
1 bottle Open Pit (regular) BBQ Sauce
Catsup (Optional)

Combine all ingredients except sauce and mix well. Form into bite size balls and brown, using a spoon to turn them. After all meat balls are browned, pour off all drippings. Add the BBQ sauce, and about half of the same bottle of water. If sauce seems too weak, add catsup. Simmer for 20 minutes. For better flavor, prepare them a day ahead of time and refrigerate overnight, reheat for serving. Make 100 meat balls.

Polish Mistakes

Patricia Gajewski

2 lbs Ground Beef
1 lb Velveeta Cheese
1 tsp Salt
2 tsp Worcestershire Sauce
1 lb Sausage
2 Tbsp Garlic powder
1 Tbsp Oregano
2 loaves party Bread-rye

Brown ground beef and sausage. Add salt and drain off fat. Add cheese on low heat til melted. Add remaining ingredients; mix well and let cool.

This can be made ahead and refrigerated when ready to serve. Put one TBSP mixture on slice of bread and heat in microwave or regular oven.

Snack Oyster Crackers

MaryJane Swank

2 sm pkg Oyster Crackers
1 cup Salad Oil
1/2 tsp Garlic powder
1/2 tsp Lemon Pepper
1/2 tsp Dill Weed
1 pkg Hidden Valley Ranch original dressing

Mix all ingredients well.

Italian Beef

Gina Kent

2 lbs Beef Roast
1 med. jar mixed Peppers

Place in crockpot. Cook several hours until fully done and easy to shred. Shred and serve on buns or hard rolls.

Corned Beef Sandwiches

Gladys Kirch

1-1/2 cups Corned Beef
1 cup Grated Cheese
2 Tbsp Olives, chopped
1 Tbsp Onion, chopped
2 tsp green Pepper, chopped
1/2 cup Catsup
1 tsp Worcestershire sauce

Mix all ingredients together. Spread on hamburger buns. Wrap in heavy aluminum foil. Freeze. When ready to serve, bake at 350° for 25 minutes.

Appetizers

Drinks

Apricot Sours

Jack Ponzo

serves one
1/4 oz Lemon or Lime juice
1-1/2 ozs Apricot Brandy
1 tsp Sugar
1 oz fresh Orange Juice

Shake, strain, serve

Sparkling Christmas Punch

Ruth Turnock

Makes 32 powerful servings
4 oz. Lemon Juice
4 oz. Pineapple Juice
3 oz. Grenadine
3 oz. Fruit Cordial
8 oz. Brandy
1 Bottle White Wine
2 Bottles Champagne (chilled)

Mix all ingredients except champagne over ice in a bowl. Add the sparkling champagne just before serving. Garnish bowl with fruit slices and strawberries.

Jabba The Slut

Mike Jurek

Frandrellco (Hazelnut Liqure)
Amerreto
Bailly's (Irish Cream)
Kahulla (Coffee Liqure)

1 part each - make as large as you wish.

Russian Tea Mix

Elinor Van Vynckt

(A good hot drink with little caffeine)
2 Cups Tang (orange)
1/2 Cup Instant Tea
1/2 Cup Sugar
1 pkg. Presweetened Lemonade
1 Tsp. Cinnamon
1/2 Tsp. Ground Cloves

Mix all ingredients. Use 2 teaspoonfuls or more (according to taste) per cup. Makes a good drink, hot or cold.

Banana Punch

Linda Zimmerman

4 cups Sugar
6 cups Water
46 oz Pineapple Juice
two 12 oz frozen Orange Juice
one 12 oz frozen Lemonade
5 Bananas, mashed
7-up

Mix well. May freeze at this point. Add equal parts 7-up when serving. May float strawberries as garnish.

Beverage Punch

Kathryn Murchison

2 cups Sugar
2 cups Water
4 Oranges (3 oz frozen, diluted)
4 Lemons (Realemon)
2 Limes (Realime)
one #2 can Pineapple juice
2 lg. bottle 7-up
1 lg. bottle White Soda

Mix well all but 7-up and soda. Add 7-up and soda when ready to serve.

Punch

Mary Grix

3 gallons
46 oz Pineapple juices
46 oz Orange juice
3 pkg Orange Koolaid
3 pkgs Cherry Koolaid
6 cups Sugar
2-1/2 gallons Water
32 oz 7-up per gallon of concentrate

Mix all except 7-up. May freeze concentrate. When ready to serve-add 32 oz 7-up per gallon.

Cranberry Slush

Karen Van Meter

2 cups Sugar
2 cups Cranberry juice
two 12 oz frozen Orange juice
two 12 oz frozen Lemonade
three to four 16 oz 7-up
1/5 Vodka

Heat sugar and cranberry juice. Add other ingredients. Freeze. Freezes to slushy stage.

Stress

Mike Jurek

Malibu
Vodka
Peach Schnappes
Cranberry Juice
Pineapple Juice

1 part each of Liquires - Two parts of cranberry and pineapple juices. Using a better grade of Vodka (Absolute) will make it much smoother.

Crock-O-Sours

Sue Pare

Serves Many
1 qt cheap Whiskey
12 Lemons, juiced
1 qt Water
1-1/2 cups Sugar
6 Lemon Rinds, grated

Boil water and sugar to dissolve. Pour into **stone crock** with other ingredients. Let set at least 24 hours-48 is better. Ice down well to serve. (Pour into ice-filled container and fill container, let it set to dilute.)

Old-fashioned Wassail Bowl

Sharon Mowery

24 cups
1 gallon Apple Cider
1 cup Brown Sugar
one 6 oz frozen Lemonade concentrate
one 6 oz frozen Orange juice concentrate
1 tbsp whole Cloves
1 tsp ground Nutmeg
1 tbsp whole Allspice
Cheesecloth or Tea Strainer
24 long Cinnamon sticks

In large kettle, combine cider, sugar, lemonade and orange juice. Tie spices in cheesecloth or strainer. Add to cider mixture and simmer for 20 minutes, covered. Remove and discard spices. Serve hot with cinnamon sticks.

Punch For One

Vicki Chidister

1 cup 7-up
1/2 cup Cranberry Juice
Dash of Orange Juice

Mix together for a refreshing drink. For Punch Bowl - use 1 litter 7-Up, Cranberry juice to taste, Orange juice cubes with rainbow sherbet.

Cherry Twist

Mike Jurek

1/4 Amerreto
3/4 Godiva Chocolate Liqure

Shot size - but can be made any size.

Champagne Punch

Barb Slabaugh

1 bottle Pink Champagne
12 oz frozen Pink Lemonade
12 oz frozen Lemonade
1 liter 7-up

Mix in punch bowl and serve.

Hot Buttered Rum

Sue Pare

1 lb Butter (not margarine)
1 qt Ice Cream
1 lb Dark Brown Sugar
Mix butter, ice cream and dark brown sugar. Freeze. To serve:
Mix: 1/2 cup boiling water
1/2 cup mix
2 caps rum

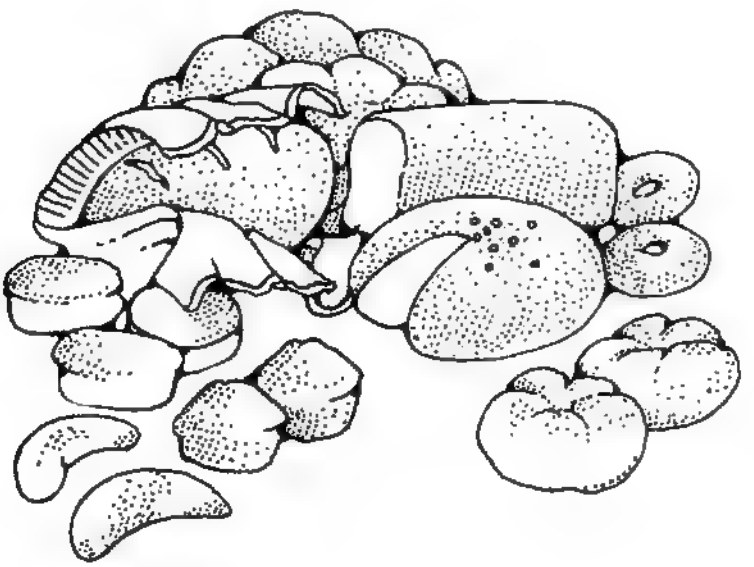
Donna's Slush

Donna Libby

4 cups Water
1 cup sugar
1 cup Water
1 Tea bag
6 oz Orange juice
6 oz Lemonade
½ cup Whiskey

Boil 4 cups water, and 1 cup sugar. Steep one hour add 1 cup water, tea bag. Add rest. Freezes to slushy stage automatically.

Breads



Butterscotch Nut Bread

Ruth Turnock

1 Loaf
1 Egg
1 cup Brown Sugar
1-1/2 Tbsp Butter, melted
2 cups Flour, sifted
3/4 tsp Baking Powder
1/2 tsp Baking Soda
1/4 tsp Salt
1 cup Buttermilk
1/2 cup Nuts, chopped

Beat egg. Add sugar gradually, continuing to beat. Add butter and blend. Add sifted dry ingredients alternately with milk. Blend until well mixed. Add nuts. Pour into greased 8-1/2 x 2-3/4 loaf pan. Bake at 350° for 1 hour

Coffeecake

Dee Taylor

3 Round Cake Pans
1/2 Cup Butter
1/2 Cup Shortening
2 Cups Sugar
3 Eggs
3 Cups Flour, sifted
4 Tsp. Baking Powder
1 Can Evaporated Milk
1 Tsp. Vanilla

Cream butter, shortening and sugar. Add eggs and blend.

Add sifted dry ingredients alternately with milk and vanilla. Pour 1/2 batter into greased pans, sprinkle with cinnamon sugar mix (1/2 cup each of sugar and cinnamon)

Add remaining batter and another 1/4 cup cinnamon sugar mix. Bake at 350° for 40 to 50 minutes.

Beer Bread

Ruth Turnock

1 Loaf
3 Cups Self-rising Flour
3 Tbsp. Sugar
one 12 oz. Can Beer (room temperature very important)
P.S. 1 Cup Nuts or Raisins may be added. Also 1 Tbsp. minced dry Onions or 2 Tsp. Dill Weed.

Mix together all ingredients. Place into greased 4 x 8 x 3 inch bread pan. Bake 375° for 40 to 50 minutes or until golden brown. Put butter on crust while still warm.

Three Grain Peanut Butter Bread

Madelon Frick

1 Cup Flour
1/2 Cup Quick Oats
1/2 Cup Yellow Corn Meal
1/2 Cup Non Fat Dry Milk
1/2 Cup Sugar
3 Tsp. Baking Powder
1 Tsp. Salt (optional)
2/3 Cup Creamy Peanut Butter
1 Egg
1/2 Cup Milk (or water)

Combine flour, oats, cornmeal, dry milk, sugar, baking powder & salt. Cut in peanut butter until mixture consists of small particles. Beat egg & milk together and pour into flour mixture. Stir well and pour into a greased 9 x 5 x 3 inch loaf pan. Bake at 325° for 1 hour & 10 min. or until done. Remove from pan after 10 minutes.

Dilly Casserole Bread

Ruth Turnock

Soften 1 pkg. Dry Yeast in 1/4 cup warm water
Combine in mixing bowl:
2 Tbsp. Sugar
1 Tbsp. Butter
1 Tsp. Salt
1/4 Tsp. Soda
1 Cup Creamed Cottage Cheese, heated until lukewarm
1 Tbsp. Instant Minced Onion
2 Tsp. Dill Seed
1 Egg (unbeaten) **and** Yeast (softened)

Add 2-1/4 to 2-1/2 cups flour to form stiff dough, beating well after each addition. Cover, let rise in warm place until light and double in size, 50-60 minutes. Stir down dough. Turn into well greased 8 inch casserole. Let rise until light - 30-40 minutes. Bake until golden brown at 350° for 40-50 minutes. Brush with soft butter, sprinkle with salt.

Irish Brown Bread

Joan Moran (Oran Islands)

Bundt or tube pan
1 cup White Flour
2 cups Whole Wheat Flour
1 tsp Baking Powder
1 tsp Baking Soda
1 tsp Salt
1 cup Sugar
1 stick Margarine
2 Eggs
3 cups Buttermilk

Preheat oven to 325°. Mix all dry ingredients and rub in margarine. Add eggs and buttermilk to make a soft dough. Stir well with wooden spoon. Pour into greased pan. Bake for 35 to 45 minutes or til brown. Cool on rack.

Irish Soda Bread

Joan Moran (County Clare Ireland)

2 loaf pans
1 stick Margarine
2/3 cups Sugar
2 Eggs, beaten
4 cups White Flour
3-1/4 tsp Baking Powder
1 tsp Salt
1-1/4 tsp. Baking Soda
1-1/2 cups Buttermilk
1 cup Currants

Cream together margarine and sugar. Add eggs-mix well. Stir together in separate bowl-flour, baking powder, salt and soda. Add flour, mix one cup at a time with buttermilk, stir. Add currants and mix well. Grease pans. Bake at 350° for 60 minutes or until tester comes clean. Butter top when still hot.

Zucchini Bread

Eileen Jurek

Yields 2 loaves
3 Eggs
1 cup Vegetable Oil
2 cups Sugar
2 cups Zucchini, grated and well drained
1 teaspoon Vanilla
3 cups Flour
1/2 teaspoon Salt
1/4 teaspoon Baking Powder
1 teaspoon Baking Soda
3/4 teaspoon Nutmeg
1 tablespoon Cinnamon
1/2 cup Raisins (optional)

Mix together eggs, oil, sugar, zucchini, and vanilla; set aside. Mix together flour, baking powder, soda, nutmeg, and cinnamon; add to first mixture. Add raisins if desired. Pour into 2 greased and floured loaf pans. Bake at 350° for approximately 45 to 50 minutes or until the center springs back when touched.

Monkey Bread

Sue Pare

4 x 10 bundt pan
3 cans Buttermilk Biscuits, quartered
1 cup Sugar
1 tsp Cinnamon
SAUCE:
1 cup Sugar
1 tsp Cinnamon
1 stick Butter

Shake quartered biscuits in cinnamon/sugar mix. Place in greased bundt pan. Combine sugar, cinnamon and butter in double boiler. Bring to boil and pour over biscuits. Bake at 350° for 25-30 minutes. Tear off pieces - no need to cut.

Hobo Bread

Patricia Gajewski

3-#1 coffee cans
2 cups Seedless Raisins
4 tsp Baking Soda
2 cups boiling Water
1-1/2 cups Sugar
1 cup Nuts
1/4 cup Salad Oil
2 Eggs, well-beaten
1/2 tsp Salt

Stir raisins, water and soda together. Refrigerate overnight. Add oil, sugar, salt, eggs, flour and nuts. Pour into greased coffee cans. Bake at 350° for 60 minutes. Cool and remove before slicing.

Pizza on pita bread

Hussam Dandashli

2 Tbsp Yeast
2 cups lukewarm Water
6 cups Flour
dash Salt

mix ingredients-enough flour until not sticky. Let rise 1 hour. Divide into balls and flatten. Bake at 450° to 500°. Top with mozzarella cheese and/or oregano for pizza.

Coffee Cake

Barb Slabaugh

Cream: 1 stick softened margarine, add 1 cup sugar, 2 eggs, 2 tsp vanilla, let mixer run.

Sift: 3 cups flour, 4 tsp baking powder, 1 tsp salt. Add to mixture by spoonfuls with 1 cup milk.

Use 9 x 13 greased and floured pan.

Topping: 1-1/3 cups brown sugar, 4 tsp cinnamon, 4 Tbsp flour, 4 Tbsp melted butter (or oil)

Put topping on cake; press into cake with fork. Bake at 350° for 32 minutes. One half recipe 8 x 8 pan, 25 to 30 minutes.

Pumpkin Bread

Margie Nowicki

3-1/2 cups Flour
2 tsp Baking Powder
1-1/2 tsp Salt
1 tsp Cinnamon
1 tsp Nutmeg
3 cups Sugar
1 cup Oil
4 Eggs
2/3 cup Water
2 cups canned Pumpkin

Sift dry ingredients together. Add remaining ingredients. Mix until smooth. Pour into greased and floured pans. Cool 10 minutes before inverting.

Apple Butter Muffins

Donna Libby

1-3/4 cups Flour
1/3 cup Sugar
2 Tsp Baking Powder
1 Tsp Apple or Pumpkin pie spice
1/4 tsp Salt
1 Egg, beaten
3/4 cup Milk
1/4 cup Oil
1/3 cup Apple Butter
1/3 cup chopped Pecans
2 Tbsp Sugar

Mix flour, sugar, baking powder, spice and salt. Add egg, milk, and oil. Spoon 1 Tbsp mix into muffin tins. Top with apple butter (1 tsp in each). Then finish filling cups with batter. Mix pecans and sugar and sprinkle over batter. Bake at 400° for 20 minutes.

Bran Muffins

Donna Libby

Makes 12
1-1/4 cups Flour
1 Tbsp Baking Powder
1/2 tsp Salt
1/2 cup Sugar
1-1/2 cups all Bran Cereal
1-1/4 cups Milk
1 Egg
1/4 cup Vegetable Oil

Stir together flour, baking powder, salt, and sugar-set aside. Measure all bran and milk into large mixing bowl-stir to combine. Let stand 1 to 2 minutes or til cereal is softened. Add egg and oil. Beat well. Add flour mixture-stir only to combine. Portion batter evenly into 12 muffin cups. Bake at 400° for 18 to 20 minutes.

Garlic Bread

Meg Buck

3 sticks Butter
1 tsp Garlic Powder
1 tsp Parsley
1 tsp Salt
1 tsp Paprika
1 lg Loaf French Bread

Cut crust off of top and sides of bread. Slice on slant. Mix remaining ingredients well. Spread mix on both sides of bread, tops and sides. Wrap in foil, expose top. Bake at 375° for 15 to 20 minutes.

Noodles

Ed Murchison

4 Egg Yolks
1 drop Yellow Food Color
3 Tbsp cold Water
1-1/2 cups Flour
1 tsp Salt

Mix flour and salt. Beat egg yolks and food color. Add water. Add to flour, mix with fork, then with hands. Knead to finish mixing. Roll out thin-cut into strips of desired width. Let dry slightly after cutting. Cook in boiling salted water until done.

Overnight Coffee Cake

Verna Smith

1 pkg frozen Cloverleaf Dough-not thawed
1 pkg Vanilla Pudding mix-not instant
1/2 cup Brown Sugar
1/2 cup chopped Nuts
1 stick butter, melted

Separate frozen dough into pieces and place in well-buttered. Blunt pan. Combine dry ingredients. Pour melted butter over rolls. Sprinkle with pudding mix. Leave out overnight. Then bake at 350° for 30 minutes.

Sour Cream Coffee Cake

Dora Jurek

8 cup Flour
1/2 lb Butter
2 tbsp Shortening
1 cup Milk
9 Eggs
1 tsp Salt
1 tsp Vanilla
1 bottle Sour Cream
1 3/4 cup Sugar
$.10 Yeast

Perfect Muffins

Ruth Turnock

2 cups Flour
1/4 cup Sugar
3 tsp Baking Powder
1/2 tsp Salt
1 cup Milk
1/3 cup Salad Oil
1 Egg, slightly beaten
1 tsp Vanilla

Line cups with a paper liner and grease bottom. Place flour, sugar, baking powder and salt into a large bowl. Measure milk in a 2 cup measure. Add oil and egg and beat with fork to mix well. Make a well in the center of flour mix. Pour in milk mixture all at once. Stir quickly with fork, just until flour disappears. Do not beat. The batter will be lumpy. Using ice cream scoop, quickly dip batter into muffin cups, filling each. Slightly more than half. Bake at 400° for 20 to 25 minutes. Loosen edge of muffins with a spatula-turn out.

Six-Week Muffin

Becky Polman

15 oz Raisin Bran
3 cups Sugar
5 cups Flour
5 tsp Baking Soda
3 tsp Salt
1-1/2 tsp Cinnamon
1 cup Oil
4 Eggs, beaten
1 qt Buttermilk

Mix bran, flour, sugar, soda, cinnamon and salt in large bowl. Add eggs, oil, and buttermilk. Mix well. Cover and refrigerate. Fill muffin cups 1/2 full to bake. Bake at 350° for 15 to 20 minutes. Refrigerate remaining batter. Do not stir side of bowl until using last of batter.

Drop Doughnuts

Grandma Borntrager

1 cup Sugar
2 Eggs
2 Tbsp Shortening, melted
1 cup Milk
1 tsp Vanilla
4 tsp Baking Powder
3 cups Flour
1/2 tsp Salt
heat Oil to 350°

Mix. Drop by large tsp into 350° oil. Fry until browned.

Loukomades (greek doughnuts)

Joan Christodoulides

4 dozen
1 tsp Active Dry Yeast
1 cup warm Water
2 Eggs
1 Tbsp Sugar
1/2 tsp Salt
1-1/2 cups Flour
Fat for frying
Honey
Cinnamon

Dissolve yeast in warm water. Beat eggs and add sugar and salt. Add flour alternately with water and yeast. Beat well. Cover and let rise for 2 hours. Drop by tsp in 375° fat, turning to brown evenly. Drain on absorbent paper. Dip in warmed honey and sprinkle with cinnamon. May warm in oven before dipping in honey.

Chocolate Eclair

Tina Slabaugh

1 box Graham Crackers
Mix: two (3.4 oz) boxes Instant French Vanilla Pudding and
3 cups Milk

Layer crackers in 9 x 13 pan, cover with 1/2 pudding mixture; another layer of crackers and other 1/2 of pudding mixture. Finish with layer of crackers.

Chocolate Frosting
use canned frosting (heat slightly until thin enough to pour) or the following.
6 oz pkg Chocolate Chips
1/3 cup Milk
2 Tbsp Margarine
1 cup Sugar

Melt margarine with milk, sugar, and chips. Bring to boil; cool very slightly. Pour over top.

Cream-Cheese Pastries

Dora Jurek

1 cup Butter or Margarine
1 pkg 8 oz Cream Cheese
2 cups Flour
1/2 tsp Salt

Remove butter and cream cheese from refrigerator about 15 minutes ahead. Beat in small bowl until blended. With fingertips or wooden spoon blend in flour and salt until dough is smooth. Shape in flat mound on sheet of foil. Wrap and chill overnight. Remove from refrigerator 15 to 30 minutes before rolling. Divide in halves or quart for ease in handling. Wrap reserved portions and return to refrigerator.

Apricot Kolecky

1 recipe Cream Cheese Pastry.
Apricot Jam
Water

Roll pastry 1/8 inch thick and cut with 3 inch round edge. Put 1/4 tsp jam in center of each roll. Brush edge with an inch of water and fold. Place on cookie sheet and chill for 30 minutes. Bake in 375° for 15-18 minutes. Makes 3 dozen.

Potato Dough for Pierogi

Dora Jurek

2 cups Flour
1 tsp Oil
1/2 cup boiling Water
2 tsp Salt
1 to 2 Eggs
1/2 cup Betty Crocker Potato Buds

Prepare the potato buds using the 1/2 cups boiling water. Start with flour, add salt, oil, eggs and potato buds. At this point you may need to add some water. (If eggs are large, water may not be required.) Knead, roll, cut , fill and boil for about 3 minutes. Use 4-inch diameter cookie cutter to cut dough. Above recipe makes about 20 to 24 circles.

Cheese Filling

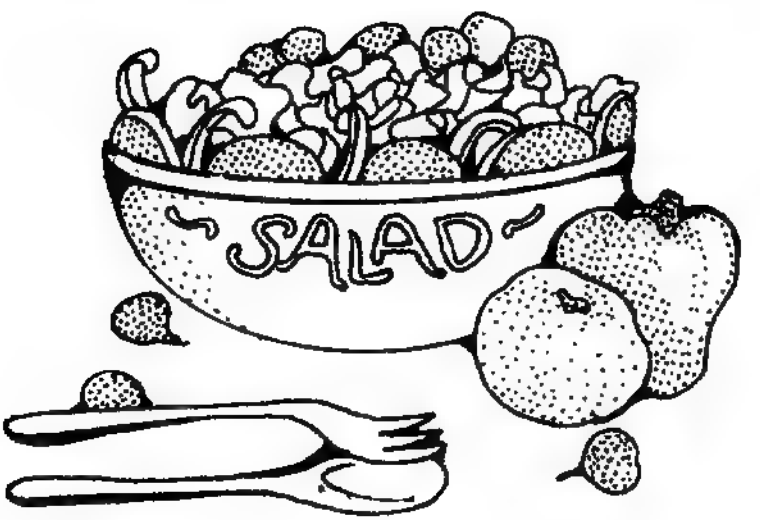
2 lb pounds Dry Cheese
1 to 2 Egg Yolks
1/4 tsp Pepper
4 Tbsp chopped Onion
1 tsp Salt
1 tsp Sugar

Sauerkraut Filling

1 lg can Sauerkraut (drain and rinse)
1/2 pound Bacon (Cut in small pieces)
1 med Onion, chopped
Salt, Pepper, Brown Sugar to taste.

Fry bacon and onion. Add drained sauerkraut, salt, pepper and brown sugar. Mix well and cool before filling dough.

Salads, Soups, Dressings & Sauces



Cooked Salad Dressing

Ruth Turnock

4 Tbsp. Sugar
1 Tbsp. Prepared Mustard
1 Tbsp. Cornstarch-dissolved in water
1/3 Cup Vinegar
Few Grains of Salt

Cook a little before adding cornstarch. If too thick, add a little milk or cream.

Seafood Chowder

Dottie Ann Snyder

1/2 med green Pepper, finely chopped
3 Tbsp Butter
1 Onion, finely chopped
4 med Potatoes, finely chopped
1 Bay Leaf
1/2 Tsp. Thyme
Salt & Pepper to taste
1 cup Water
8 Sealegs or 1 can Clams
3 cups Milk
2 Tbsp Cornstarch-softened in 1/4 cup milk
1 cup Cheddar Cheese, grated

Saute pepper and onion in butter. Add potatoes, spices, salt, and pepper. Add water and simmer gently til tender. Add sealegs (or clams and juice) Add milk. Bring to gentle simmer then add cornstarch to thicken takes a few minutes. Add cheese-stir to melt. Serve with chunks of bread.

Cauliflower Soup

Mary Jane Swank

Serves 5-6
2 med head Cauliflower
1 med Onion
3 cups Water
1 pound Velveeta Cheese
1 cup Sour Cream
2 Tsps. Parsley
1 can Cream of Celery soup
1 can Milk
Salt and Pepper to taste

Boil Cauliflower, cut in small pieces, and onion in water. Mash when cooked. Add soup, milk, cheese, sour cream, parsley, salt and pepper. Cook until cheese is melted.

24 Hour Yuletide Salad

Ruth Turnock

3 Egg Yolks or Whole Eggs
2 Tbsps. Sugar
2 Tbsps. Vinegar
2 Tbsps. Pineapple Juice
1 Tbsp. Butter
Dash Salt
1 Cup Heavy Cream (whipped)
2 Cups White Cherries (pitted, drained)
2 Cups Pineapple Bits (drained)
1 Cup Mandarin Oranges
24 Marshmallows (cut up)

Cook eggs, sugar, vinegar, pineapple juice, butter and salt in double boiler until thick, stirring constantly. Cool. Fold in other ingredients.

Broccoli Waldorf Salad

Joan Jurek

Two 10 oz. Pkg. Frozen Broccoli Spears
2/3 Cup Walnuts, coarsely chopped
2 Tart Apples, diced
1/2 Cup Celery, chopped
6 Radishes, sliced
1/2 Cup French Dressing
1 Tbsp. Worcestershire Sauce
1/2 Cup Yogurt
2 Tbsp. Honey

Cook broccoli according to package directions and drain. In a medium bowl, combine broccoli with walnuts, apples, Worcestershire sauce, yogurt and honey. Pour the sweet and spicy dressing over broccoli mixture and stir lightly to coat. Chill for at least 2 hours before serving.

Sauerkraut Soup

Sue Pare

Serves 2-1/2 quarts.
1 lb. Smoked Polish sausage, cut in 1/2 inch pieces
5 med Potatoes, peeled and cubed
2 med Onions, chopped
2 Carrots, cut in 1/4 inch slices
three 14-1/2 oz Chicken Broth
one 32 oz Sauerkraut, rinsed and drained
one 6 oz Tomato paste

Combine sausage, potatoes, onions, carrots, and chicken broth. Bring to boil. Reduce heat and simmer 30 minutes-until potatoes tender. Add sauerkraut and tomato paste-mix well. Bring to boil. Reduce heat and simmer 30 minutes longer.

Curried Fruit

Dottie Snyder

1 lg can Pears, drained and sliced
1 lg can Peaches, drained and sliced
1 lg can pineapple tidbits, drained
1 lg can apricots, drained
1 bottle marachino Cherries, drained

Sprinkle 3/4 cup brown sugar over fruits in greased casserole. Dot with plenty of butter. Sprinkle 1 to 2 tsps curry powder over all. Bake at 350° for 1 hour. Cool, then refrigerate. Reheat to serve. Great with Ham.

Pistachio Salad

Tina Slabaugh

one 3 oz. Pkg. Pistachio Instant Pudding
one #2 can Crushed Pineapple (undrained)
8 oz. container Cool Whip
1/2 cup small Marshmallows
1/2 cup chopped Nuts

Combine pudding mix and can of pineapple. Fold in remaining ingredients

Cucumber 'N Cream

Joan Jurek

1 small container of Sour Cream
Sugar to taste
2 Tbsp. Vinegar

Peel and slice in 1 good sized Cucumber. Better if marinated overnight.

Deep Dish Taco Salad

Janet Brown

1 - 8 oz. Pkg. Refrigerated Crescent Rolls
1 lb. Ground Beef
1 envelope Taco seasoning mix
8 oz. Cheddar Cheese
Lettuce
Tomato
Sour Cream

Brown ground beef according to taco seasoning directions. In bottom of 9 x 9 baking dish, make 2 rectangles with 4 of the 8 crescent rolls. Cover bottom layer of crescent rolls with well-drained ground beef mixture. Layer with half of the cheese. Top cheese with the remaining 4 crescent rolls in 2 more rectangles. Top with remaining cheese. Bake in 350° oven until golden brown. Top with lettuce, tomato and sour cream. Serve with taco chips.

Minted Melon Salad

Margaret Stuff

Serves 12-14.
1 cup Water
3/4 cup Sugar
3 Tbsp. Lime juice
1-1/2 tsp. Chopped fresh Mint
3/4 tsp. Anise seed
pinch of Salt
5 cups cubed Watermelon (1/2 med)
3 cups cubed Cantaloupe (1 med)
3 cups cubed Honeydew (1 med)
2 cups Peaches sliced (2 peaches)
1 cup fresh Blueberries

In a small saucepan, bring the first 6 ingredients to a boil. Boil for 2 minutes, remove from heat, cover and cool syrup completely. Combine the fruit in a large bowl, add syrup and stir to coat. Cover and chill for at least 2 hours, stirring occasionally. Drain before serving.

Red Bliss Potato Salad

Kate Morrissey

Just less than 1/2 cup Red Wine Vinegar
1/2 cup Olive Oil
1/2 cup Mayonnaise (low fat-O.K.)
1/2 cup D'jon Mustard
1 qt. Cooked small Red Potato quartered when cool (approx. 20)
1/4 cup chopped Green Onions

Whisk vinegar, oil, mayo, and mustard to create an emulsified dressing. Seasoning to taste with salt and pepper. Toss potatoes with dressing. Sprinkle or mix in onion and chill or serve at room temperature.

Fruit Salad

Marie Turnock

1 can each of
- Fruit Cocktail
- Pineapple
- Manderine Orange

1 Container Cool Whip
1 cup chopped Nuts (optional)

Combine all ingredients.

Bean Salad

Dora Jurek

1 cup Green Beans whole
1 can Wax Bean
1 small can Lima Beans
1/2 cup Mazola Oil
1/2 cup Vinegar
1/2 cup Sugar
1/4 tsp. Pepper
chopped Cellery
1 can Kidney Beans, drained
Mango
Mix all together and let it stand 24 hours.

Macaroni Salad

one 7 oz. Pkg. Elbow Macaroni
Cook according to directions on pkg., drain and cool.
Drain juice from one No. 2 can of chunk Pineapple and 10 oz. jar of Marshino cherries.
Add to juice:
1 Tbsp. Lemon juice
1 Tbsp. Sugar
2 tsp. Cornstarch

Cook until slightly thickened. When macaroni is cooled, add fruit and half pound small marshmallows and pour over thicken juice. Let it stand overnight. Before serving, add 1/2 pint whipped heavy cream. Any desired fruit may be added, a banana or small can Apricots.

Cole Slaw

Dora Jurek

Cabbage 3 or 4 lbs.
1 sm. Can crushed Pineapple
1 cup Celery, cut up
1 Mango, cut up
4 Carrots, grated
Salt, Sugar, and White Vinegar to taste.
1 cup Mazola Oil
1 cup or more small Marshmallows
Combine all ingredients.

Sunshine Salad

Dora Jurek

1 pkg. Lemon Gelatine
1 cup boiling Water
1 cup drained crushed Pineapple
1/2 cup Pineapple juice
1/2 cup grated Carrots
4 tsp. Lemon juice
Salad Greens

Dissolve lemon gelatin dessert in boiling water in medium bowl. Add pineapple juice, carrots and lemon juice mix well.

Kidney Bean Salad

Dora Jurek

Combine
1 No. 2 can Kidney beans (drained) with 1 cup chopped Celery
1/2 cup chopped Dill Pickles
2 Tbsp. Chopped Pimento
2 Tbsp. Chopped Green Pepper
1 Tbsp. Minced Onion
1 tsp. Salt and dash of Pepper.

Toss lightly with 1/3 cup Miracle Whip salad dressing. Place in lettuce lined salad bowl. Top with additional Miracle Whip. Garnish with hard cooked eggs, sliced.

Beet and Bean Salad

Dora Jurek

1 can Beets
1 can Kidney Beans, drained
3/4 cup Celery
1/4 cup Onion
2 tbsps Salad Dressing
Combine all ingredients.

Pink Salad

Dora Jurek

1 can Cherry Pie Filling
one 20 ounce can chunk or crushed Pineapple, drained
1 can Eagle brand Sweetened Condensed Milk
one 8 or 9 ounce carton Cool Whip
Nuts, if desired

Combine pie filling and milk. Add pineapple and mix well. Fold in Cool Whip and nuts. Mix well. Spread in 9 x 13 x 2 inch pan, and chill well before serving.

Green Bean, Tomato and Salami Salad

1/2 lb. Salami, cut into chunks
1 lb. Green Beans
1/4 cup sliced Green Onions
3 Tomatoes, peeled
Dressing:
1 Tbsp. Dijon style Mustard
1 Tbsp. White Wine Vinegar
1/4 cup Olive Oil
dash Salt & Pepper

Cut salami into 2 inch pieces. Cut pieces into 1/4 inch thick sticks. Put into Mixing bowl. Trim tips and ends of green beans. Cut into pieces about 3 inches long. Steam for 10 minutes or until beans are tender; drain. Combine beans with the salami in a bowl. Add the green onion. Cut tomatoes into wedges. Add to the vegetables. Then add salami.

For the dressing, put mustard and vinegar into small mixing bowl. Add salt and pepper. Slowly whisk in the olive oil until mixture is creamy. Pour dressing over salami and vegetables. Turn over gently with spatula until all pieces are coated. Cover and refrigerated for 2 hrs. or more.

Frozen Fruit Salad

Beverly Turnock

one 30 oz. Fruit cocktail
one 11 oz. Mandarin Oranges
one 20 oz. Chunk Pineapple
1 jar Maraschino Cherries
1 cup Sugar
2 cups drained Juices
one 12 oz. Frozen Orange juice
one 20 oz. Crushed Pineapple-undrained
7 sliced Bananas

Dissolve Sugar in drained juices. Mix and freeze.

Ambrosin-Fruit Salad

Dora Jurek

Serves 8
1/2 cup Miracle Whip Salad Dressing
1/4 cup Powdered Sugar
1 tbsp Orange juice
1/4 tsp grated Orange Rind
1/2 cup Heavy Cream Whipped
3 Dole Banana sliced 1/2 in. thick
2 cup Orange slices
1 cup Papaya or Canteloupe balls
1 cup Strawberry halves
Lettuce
1/2 cup Coconut

Combine miracle whip, sugar, orange juice. Add rind, fold in whipped cream, chill. Combine bananas, orange, papayas and strawberries, toss lightly. Spoon fruit onto lettuce and cover the platter. Sprinkle with coconut. Serve with dressing. Garnish with additional grated orange rind if desired.

Caramel Apple Salad

Dave Slabaugh

1/2 cup Sugar
1 Tbsp. Flour
1/2 cup Pineapple juice
1 Egg, beaten
2 Tbsp. Vinegar
5 cups Apple, diced
3/4 cup salted Peanuts
8 0z. Cool Whip

Bring all but apples and peanuts and cool whip to boil. Cool til thickened. Add apples, cool whip and peanuts.

Mostaccioli Salad

Barb Kabzinski

1 lb. Mostaccioli Noodles, cooked in salt water (may add yellow food color)
2 cups Cider Vinegar
1-1/2 cups Sugar
2 Tbsp prepared Mustard
1 tsp Garlic Powder
1 tsp Pepper
1 tsp Salt
1 tsp Accent
1 Tbsp Parsley
1 med Cucumber, chopped
1 med Onion, chopped
1 med Green Pepper, chopped

Cook noodles. Drain and rinse in cold water. Coat well with cooking oil. Mix spices. Add vegetables and mix with mostaccioli. Marinate at least 24 hours-48 will be even better.

Cold Pasta Salad

Jen Turnock

Boil Pasta Noodles (any kind), drain and rinse with cold water
Cucumber, cut up
Black Olives
Green Olives
Tomatoes
Mushrooms

Add vegetables to pasta and pour green olive water from jar over the whole thing. Mix and serve.

Ginger Ale Salad

Kathryn Murchison

1 lg. Pkg. Lime Jello
2 cups hot Water
2 cups cold Ginger Ale
one 8 oz. Cream Cheese
1 cup Nuts
1 sm. Can crushed Pineapple-drained
1/2 pkg. Miniature Marshmallows
1/2 cup Whipping Cream-whipped

Mix Jello, hot water together. Add cold ginger ale. Let set til syrupy. Combine softened cream cheese, nuts, pineapple and marshmallows. Add to Jello and let set almost completely. Add whipped cream and let set completely.

Pasta Salad

Pat Thompson

2 cups Pasta (any type) cooked, drained and cooled
1 lg. Red or Sweet Onion (sliced fine)
1/2 can or about 25 ripe Olives sliced
1 med head Cauliflower, cut up
1/2 med sliced Mushrooms (optional)
1/2 cup cubed Salami
1 cup Tomatoes cut up (not small)
1 cup shredded Cheese (any kind)
1 lg. Green Pepper (sliced fine)
Dressing:
1 cup Vegetable Oil
2/3 cup Vinegar
4 Tbsp Lemon juice
3/4 cup Sugar
2 tsp Oregano
1 tsp Salt
1 tsp Pepper
1 tsp Garlic powder

Combine all ingredients. Add veggies and stir. Refrigerate at least 3 hours. Overnight is best. Stir occasionally. Use any other vegetables you choose.

Special Spaghetti Sauce

Marie Turnock

Fry until brown
Olive Oil
2 med. Yellow Onions
1 Carrot cut into thin sticks
2 ribs of Celery
4 to 6 cloves of Garlic
In a Large Pot add
2 large cans of Tomato puree
1 small can of Tomato paste
1/4 cup Olive Oil
2 cup Red Wine
2-1/2 cup Beef Broth
1 1/2 to 2 cup fresh Mushrooms
fried ingredients

Spices: 1 Tbsp. Oregano, I tsp rosemary, 1 Tbsp basil, 2 bay leaves, 1 Tsp. red pepper, 2 cloves, 1 Tbsp. sugar, black pepper and salt to taste.

1/2 lb. Each of pork and chicken pieces. Simmer for 2 hours (best second day after refrigerated).

Garlic Bread

Toast bread then rub with garlic clove, then spread with olive oil.

Cucumber Cream Dressing

Marie Turnock

1/2 cup well drained, finely chopped Cucumber
1/2 tsp Salt
1/2 cup Heavy Cream, whipped
1 Tbsp. Vinegar

Do not peel cucumber, wash it and chop it very fine. Drain well. Combine it with the remaining ingredients.

French Dressing

Ruth Turnock

1 cup Sugar
1 cup Vinegar
1 cup Oil
1 can condensed Tomato Soup
1 tbsp Worchestershire
1 tbsp Dry Mustard
1 tbsp Paprika
1 tsp Black Pepper
Combine all ingredients.

Grandmother's Tomato Marmalade

Rapheal Lehman's grandmother's

5 lbs. of firm ripe Tomatoes
8 cups Sugar
1 Orange, sliced thin
1 Lemon, sliced thin

Peel and quarter tomatoes. Cover with sugar; allow to stand overnight. Drain off syrup; bring to boiling point and cook until syrup spins a thread. Add tomato sections, oranges, and lemon slices. Cook over low heat until tomato is transparent. Pour into sterilized glasses and seal immediately. This method cuts the cooking time for the fruit and gives it a bright and colorful marmalade.

Busy Day Soup

Ruth Turnock

1 lb. raw Hamburger (crumbled)
2 Cups Tomato Juice
1-1/2 Cups Potatoes (diced)
1 Cup Carrots (diced)
1 Cup Celery (diced)
1 Cup Onion (diced)
1 Tbsp. Salt
1/4 Cup Raw Rice
Dash Pepper

Place all ingredients in kettle. Bring to boil. Simmer at least an hour.

Imitation Potato Soup

Marie Turnock

1 pkg. Frozen Cauliflower
4 to 6 oz. Celery
1 tsp. Onion flakes
2 cups Water

Simmer till done, then puree in blender. Put back in pan and add one cup of milk, salt, and pepper to taste.

Chicken - Noodle Soup

Beverly Turnock

1 - 5 lbs. Stewing Chicken (cut up)
8 cups Water
2 Onions (chopped)
2 Carrots (grated)
2 stacks of Celery (cut up)
1/4 cup chopped Parsley
1 jar Chicken Bouillon
1/8 tsp. Pepper
1/2 pkg. Egg Noodles

Cook chicken, cut into small pieces. Add chicken and rest of ingredients except noodles and cook for one hour. Add noodles and cook until noodles are done.

Cherry Soup

Raphael Lehman

2 cups Water
4 cups Tart Cherries
1/2 tsp. Salt
1/4 cup cold Water
2 Tbsp. Flour
1/3 cup Sugar
2 beaten Egg Yokes
1/2 cup Sour Cream

Combine 2 cups of water, cherries and salt. Heat to boiling and simmer covered for 10 minute. Stir flour and water together to make a thickening; add to soup and cook 2 to 3 minutes more. Stir a little hot soup into egg yoke and blend into simmering soup (do not boil). Stir some hot soup into sour cream and mix well. Add mixture back to soup. Serve hot, or chill soup and serve cold.

Beet Soup (Barszcz)

Dora Jurek

2 lbs. Spareribs
2 quarts water
4 large Beets or one quart
1 large Onion
2 Tbsp. Salt
4 Tbsp. Flour
Dash of Pepper
1/4 cup Vinegar
1/2 cup Sugar
1/2 pint Sweet Cream or Milk

Cook all ingredients except milk and flour until meat is tender. If canned beets are used, add them only when meat is almost done. Combine flour and milk in small container. Add slowly to soup and continue to cook 3 minutes more. If fresh beets are used, cook and peel skins. Beets may be shredded or cubed.

Bean Soup

Virginia Schneidt

Serves 6-8

Dried beans-navy, peas, pinto, red kidney, lentils, black-eyed peas, butter beans, lima, ect.

Wash beans thoroughly (about 2 cups). Place in large kettle, cover with water, add 2 Tbsp. Salt and soak overnight. In the morning, drain and add 2 qts. water and ham bone or ham hocks (best with bone included). Bring to a boil. Simmer slowly about 2-1/2 to 3 hours.

Add:
1 large chopped Onion
1 large can Tomatoes
1 tsp. Chili Powder
Juice of 1 Lemon (important)
Salt and Pepper to taste.
Simmer another 30 minutes or so

This freezes very good if you have left overs. You can also use a package of mixed soup beans (15) about 2 cups if you prefer to do so.

Jezable Sauce

Mary Sue Weinzetl

10 oz Apricot/Pineapple preserves
5 oz Apple Jelly
1/4 cup Horseradish
1/4 cup English Mustard

Mix all ingredients. Use as dip or spread over cream cheese. Good with dipped ham or other meats. Stores in refrigerator for a long time.

Wilted Spinach Salad

Mary Sue Weinzetl

Spinach
4 Tbsp. Olive Oil
2 Tbsp. Soy Sauce
2 Tbsp. Lemon Juice
Fresh Garlic
Hard-Boiled Eggs

Wash spinach and drain. Combine and heat-oil, soy sauce, lemon juice and garlic. Pour over spinach. Add eggs on top.

Taco Salad

Mary Sue Weinzetl

1 Head Lettuce
1 Can Ripe Olives
8 ounces Cheddar Cheese, shredded
1 medium Onion, diced (may use green onion, shallots)
2 medium Tomatoes, diced
1 pound Ground Beef
1 pkg. Taco Seasoning Mix
1 Avocado, diced
Dorito or Tortilla Chips, crushed
8 oz. Western Dressing

Brown ground beef with taco seasoning mix. Layer lettuce, olives, cheddar cheese, onion, tomatoes, ground beef and avocado. When ready to serve, add dressing and sprinkle with chips.

Apple-Raisin Stuffing

Katy Burke

Fills 10 lb. Goose
3 Cups Cooking Apples, diced and pared
1 Cup Raisins - light or dark or mix
1 Cup Minced Onions
1-1/2 Tsp. Salt
7 Cups Day Old Bread-cut in squares
1/8 tsp. Pepper
1/4 Cup Sugar
3/4 Cup Melted Butter
Combine and mix well.

Barbecue Sauce

Leroy Cheaton

1 qt Open Pit Barbecue sauce
1 cup light brown Sugar
1 cup Catsup
1/4 cup Mustard
1/3 cup Lemon juice
1 tsp Garlic powder
1 tsp Salt
1 tsp Black Pepper

Mix all ingredients. Bring to boil. Refrigerate after use.

Italian Dressing

Katy Burke

1 cup Olive Oil
3/4 cup Wine Vinegar
1 clove Garlic, crushed
1 tsp Salt
1/2 to 3/4 tsp Celery salt
cracked Pepper
2 to 3 tbsp Sugar

Mix all ingredients well. Keep refrigerated.

Pines French Dressing

Marie Mulligan

1 cup Oil
2/3 cup Catsup
1/2 cup Vinegar
1/2 cup Sugar
2 tsp Paprika
2 tsp Salt
1 Onion, grated
1/4 cup Honey

Shake well in jar. Keep refrigerated.

Vegetables

Zucchini Casserole

Rosa Beers

6 cups diced Zucchini
1/2 cup Onion
1 can Cream of Chicken Soup
1 cup Sour Cream
1/2 cup Margarine
Stove Top Dressing-Cornbread flavor

Bring zucchini and onion to a boil. Drain. Mix maragine, sour cream and soup with seasoning. Heat. Combine with zucchini mix. Butter baking dish. Layer vegetable mix with crumbs. Bake at 350° for 20 minutes.

Polish Sweet and Sour Cabbage

Dora Jurek

4 lb Cabbage
4 Tbsp Lard
2 Tbsp Flour
Salt and Pepper to taste
1/2 cup Vinegar
1/2 cup Sugar
1 qt Water

Shred cabbage with knife or shredder. Scald with boiling water; drain. In saucepan, combine lard and flour into paste; add water slowly until a very thin sauce is made. Add vinegar, sugar, salt, and pepper. Pour over cabbage and cook until tender.

Polish-Style Green Beans

Ami Murchison

1 can cut Green Beans
1/2 medium Onion
Butter
Salt & Pepper
1 Tbsp Brown Sugar
dash MSG (Accent)

Boil and drain beans. Saute onion in butter. Add onions to beans and stir. Add brown sugar, MSG, salt, and pepper to taste.

Corn Pudding

Karen Schagat

2 cup frozen Corn, thawed
1-1/2 cups Milk
1/4 cup Sugar
2 Eggs
3 Tbsp Flour
3 Tbsp Butter, softened

Mix butter, flour, and sugar til smooth and light. Add eggs and beat lightly. Combine corn and milk in blender until smooth. Add corn mixture to egg mix and beat well. Pour into a greased casserole. Bake at 375° for 35 minutes uncovered. Increase temperature to 400 and bake approximately 15 minutes until firm and lightly browned.

Baked Beans

1 lg can Pork and Beans
1 tsp or more Mustard
1/2 cup Brown Sugar
1/2 cup Catsup

Grease pan. Cook for 45 minutes or 1 hour. Place strips of bacon on top.

Kidney Beans Creole Style

Ruth Turnock

two 1 lb. 6 oz. cans Kidney Beans
1 Onion (minced)
1/2 Green Pepper (diced)
1 Cup Canned Tomatoes
1 Tbsp. Brown Sugar
1/2 Tsp. Salt
1/2 Tsp. Pepper
1 Tbsp. Butter

Empty beans into baking dish with cover. Add onion, green pepper and other seasonings to tomatoes. Mix and pour over beans. Dot with bits of butter. Cover and bake in moderate oven.

Ring O'Plenty

Irene McNeely

2 Cups Macaroni, cooked
1 Cup Cheese, Diced
1 Cup Bread, cubed
1 Cup Milk, scalded (or evaporated)
1 Tbsp. Parsley
1 Tbsp. Green Pepper, minced
1 Tbsp. Onion, minced
1 Egg, beaten
1 Tsp. Salt
1 Tsp. Pepper

Drain macaroni and cover with cold water for 5 minutes-drain. Mix with remaining ingredients and pat into ring mold. Bake in pan of hot water for 35 minutes. Un-mold. Fill center with creamed vegetables - peas, etc.

Pineapple Beets

Margaret Stuff

4 servings.
2 Tbsp Brown Sugar
1 Tbsp Cornstarch
1/4 tsp Salt
1 cup Pineapple tidbits (undrained)
1 cup sliced Beets
1 Tbsp Margarine
1 Tbsp Lemon juice

In saucepan, combine brown sugar, cornstarch, and salt, add pineapple and bring to a boil stirring constantly until thick about 2 minutes. Add beets, butter, and lemon juice. Cook over medium heat for 5 minutes. Stir occasionally.

Pickled Beets

Magaret Stuff

12 small Beets with root and 2 inches of tops remaining
4 small Onions, sliced
1 ½ cups Wine Vinegar
2 Tbsp whole Cloves
1 tsp Salt

Rinse beets in cold water, cook in salted water for 30 to 60 minutes or until fork tender. Drain, reserving juice and cool beets. Remove skins and stems, slice beets into 1/2- inch slices. In medium bowl, combine beets with remaining ingredients. Cover and refrigerate at least 2 days. Place reserved juices in a jar. Add 6 hard, cooked eggs. Refrigerate at least 1 week for deep color.

Barbecued Green Beans

Barb Slabaugh

serving 6-8
5 slices Bacon, finely cut
1/4 cup Onion, chopped
1/2 cup Ketchup
1/4 cup Brown Sugar
1 Tbsp Worcestershire Sauce
2 cans Green Beans

Brown bacon and onion. Add ketchup, brown sugar and worcestershire sauce. Simmer 2 minutes. Place green beans in casserole. Pour bacon mix over--**do not stir**. Bake at 350° for 20 minutes. May put in crockpot for 2 to 3 hours.

Vegetables

Casseroles & Main Dishes

Rice Dish

Jane Lecklider

(Can be mixed up ahead, baked later)

Saute 1 cut up green pepper and 1 onion, 1 cup regular rice and 1/2 cup slivered almonds until lightly browned. Put in baking dish with can beef consomme or bouillon soup and 1 can water. Salt and pepper to taste. Stir. Bake at 350° for one hour.

Hamburger Stroganoff

Ruth Turnock

Makes 4-6 Servings
1/4 Cup minced Onion
1 Clove Garlic (minced)
1/4 Cup Butter
1 lb. Ground Beef
2 Tbsps. Flour
2 tsps. Salt
1/4 Tsp. Pepper
1 lb. Fresh Mushrooms or one 8 oz. can (sliced)
1 Can Cream of Chicken Soup
1 Cup Sour Cream
Parsley

Brown hamburger, drain. Saute onion and garlic over medium heat. Add hamburger. Stir in flour, salt and pepper and mushrooms. Cook 5 minutes. Stir in soup. Simmer uncovered 10 minutes. Stir in sour cream. Heat through. Serve with mashed potatoes.

Baked Crustless Quiche

Mary Sue Weinzetl

Breakfast
8 Eggs
1/2 Cup Sour Cream
1/2 Cup Milk
Desired amounts of Cheese, Ham, Bacon & Vegetables

Beat eggs well. Combine sour cream and milk; add to eggs. Add other ingredients as desired. Pour into greased glass dish. Sprinkle with salt and pepper to taste. Bake at 350° for 25 to 30 minutes until center is set.

Breakfast Casserole

Mary Sue Weinzetl

Breakfast
8 Slices Bread, crusts trimmed
2 pounds Link Sausage, cooked and drained
1 Tbsp. Oil
1 Large Onion, sliced
8 oz. Mushrooms, sliced
5 Eggs, beaten
1 Cup Milk
1 Can Cream of Mushroom Soup
1 Cup Sharp Cheddar Cheese, shredded

Butter 9 x 13 ovenproof glass pan. Line bottom with bread. Arrange sausage on top. Heat oil; add onion and cook until translucent. Add Mushrooms and Saute until Limp. Sprinkle Onion Mix over Sausage. Mix Eggs, Soup and Milk. Pour over rest. Top with Cheese. Cover and refrigerate overnight. Preheat oven to 350°. Bake, uncovered, for 40 minutes.

Broccoli Casserole

Marie Turnock

2 boxes frozen chopped Broccoli
1-1/2 cups cooked Rice (or two packets of Success Rice)
1 can Cream of Mushroom soup
8 oz jar Cheese spread

Prepare broccoli and rice as package directs omitting salt. Combine soup and cheese. In casserole, place in layers in this order: Broccoli, rice, soup and cheese mixture. Ending with cheese on top. Bake at 350° until bubbling and slightly brown on edges about 30 minutes.

Potato Casserole (Yummy)

Dottie Snyder

Serves 12

1 to 2 lb bag frozen Hash Browns-O'Brien Style
1/2 cup chopped Onion
1 can Cream of Chicken Soup
1 carton Sour Cream
2 cups Cheddar Cheese, grated
2 cups crushed Cornflakes

In large mixing bowl, mix thawed potatoes, onion, soup, sour cream and cheese. Place in 9 x 13 buttered casserole sprinkle with crumbs and a bit of paprika. Bake 1 hour at 350°.

Hot Vegetable Dish

Dora Jurek

2 pkg frozen California Blend Vegetables
2 cans Cheddar Cheese Soup
1 can Cream of Mushroom Soup and fresh Mushrooms
1 can Cream of Chicken Soup
2 can Water Chestnuts, sliced
1/4 lb Swiss Cheese
1/2 teaspoon Onion Salt

Mix above together and place in greased casserole dish. Top with grated Swiss cheese and bake at 350° about 45 minutes.

Cheesy Potatoes

Vicki Chidister

1 Bag Hash Brown Potatoes
1/4 Cup Melted Butter
2 Cups Cheddar Cheese
1 Pint Sour Cream
1 can Cream of Chicken Soup
1 small Chopped Onion
Salt & Pepper to taste

Mix all ingredients. Spread in 8 x 12 inch pan. Top with 1/4 cup melted butter mixed with bread crumbs. Bake at 350° for 1 hour. Can be made night before and stored in refrigerator.

Cabbage and Noodles

Linda

1-1/2 lbs Cabbage
Salt
3 Tbsp Bacon Fat or Butter
1/2 lb Noodles

Shred cabbage finely-salt. Let stand in covered bowl for 1-2 hours. Squeeze moisture from cabbage. Fry in fat. Boil noodles. Mix together. Pepper to taste. Add sugar if desired.

Cabbage and Dumplings

Dora Jurek

2 lg Heads Cabbage
2 cups Fresh Mushrooms
1 lb Bacon
1 Onion, chopped

Fry bacon, onion, mushrooms. Shred and scald cabbage. Mix bacon and cabbage mixture.

Dumplings:

Mix 1 cup flour, 3 whole eggs, 1 Tbsp water. One may have to add more flour or water--should be thick paste. Drop small amount off tsp into boiling water. Cook for a few minutes (taste to see if done). Drain but do not rinse cooked dumplings. Add to cabbage mixture.

Spaghetti Pie

Dave Slabaugh

8 oz Spaghetti
14 oz shredded American Cheese
2 oz grated Parmesan Cheese
2 Tsp Oregano
1/2 tsp Salt
1/4 tsp Black Pepper
4 Eggs, beaten
1/4 cup Butter, melted
2 cups Spaghetti Sauce

Cook spaghetti until almost tender; drain. Combine spaghetti with both cheeses, oregano, salt, pepper, eggs and butter; mix well. Butter pan. Pour mixture into pan. Bake at 350° until golden and firm 20 to 25 minutes. Cut into squares. Serve with hot spaghetti sauce.

Spanakopita (Spinach pie)

Joan Christodoulides

serves 4-6
10 sheets Filo Dough
1/2 cup Butter, melted
1-1/4 lbs Fresh Spinach
2 cups Small Curd Cottage Cheese
1 cup grated Feta Cheese
Pepper & Salt
2 Eggs
3 Tbsp Parsley, chopped
2 Green Onions, minced with tops

Cut filo in 1/2 and place 10 sheets in 11 x 7 pan, brushing pan and each sheet with melted butter. Wash spinach, remove stems. Cut leaves in 1/2-inch lengths. Mix spinach with 1 Tbsp salt and allow to stand 15 minutes. Beat eggs, add parsley, onion and cheese. Squeeze liquid from spinach and fold into egg mixture. Season with salt and pepper. Spread over filo sheets and top with remaining sheets, brushing each sheet with butter. Bake at 350° for 40 minutes. Cut into squares, serve hot.

Corn Pudding

Tina Slabaugh

1 can Creamed Corn
1 can Whole Kernel Corn (undrained)
1 Egg
1/2 Cup Butter (melted)
One 8 oz. Container Sour Cream
1 box Jiffy Corn Bread

Mix together in large bowl. Bake in 9 x 13 greased pan at 350° for about 1 hour.

Zucchini Lasagna

Irene Marazita

1 lg Zucchini 10 x 3" or 2 med.
1 lb Ground Beef
1 small Onion, chopped
1 medium Tomato chopped
1 cup Tomato Sauce
Salt and Pepper to taste
Pinch of Oregano
Pinch of Basil
1/4 cup Water
1 cup Ricotta Cheese
1 cup Cottage Cheese
3/4 cup grated Mozzarella Cheese.

Preheat oven 350°. Cut off stem and blossom end, wash and slice zucchini into thin slice lengthwise. Saute beef until it loses its color; drain fat. Add onion, tomato sauce and water, along with seasoning. Simmer for 10 to 12 minutes. In oblong baking dish, layer zucchini, meat mixture and cheese, ending with meat and cheeses on top. Bake for 30 minutes or until cheese is bubbly and golden brown. Make 4 to 6 servings

Sauerkraut with Split Peas

Dora Jurek

1 lg can Sauerkraut
Pork Drippings or Trimmings
1/2 cup Dried Split Peas
1 tsp Salt
1/2 tsp Pepper
1 Tbsp Flour
1 sm Onion (chopped fine)

Wash sauerkraut well, then cook in water (just enough to cover) about 1/2 hour. Cook split peas in 1-1/2 cups water. When they come to a boil, turn flame as low as possible and let simmer in tightly-covered pan until very soft (about 1 hour). Put pork trimmings in frying pan, brown slowly very well and add onion and saute for about 5 minutes. Add flour. Brown lightly, then add drained sauerkraut, split peas, salt and pepper. If too tart, add some sugar. Split peas should be mushy. If not, beat with rotary beater.

Baked Ziti

Tina Slabaugh

12 oz (approx. 3 cups) Ziti, cooked and drained
2 cups low-fat Marinara Sauce (spaghetti sauce)
1 cup shredded nonfat Mozzarella Cheese
1 cup no-fat Ricotta Cheese or Cottage Cheese
2 Tbsp grated Parmesan Cheese
(Optional: add 1 lb Sausage browned and drained)

Heat oven to 350°. Have a shallow 2 qt casserole ready. Mix ziti, 1 cup sauce, 1/2 cup mozzarella, the ricotta (or cottage) cheese, and parmesan cheese in casserole. Top with remaining sauce and mozzarella. Cover and bake 45 minutes, until hot.

Breakfast Casserole

Pat Kopczynski

9 x 13 pan
16 slices Bread
8 slices Cheese
6 slices Canadian Bacon
1/2 tsp Seasoned Salt
1/2 tsp Paprika
6 Eggs
1-1/2 cups Milk
1 stick Butter

Cut crust off bread. Place 8 slices in pan. Top with cheese and Canadian bacon. Mix salt, paprika, eggs and milk--pour over top with remaining bread. Refrigerate over night. Melt butter and pour over top. Bake at 300° for one hour-uncovered.

Middle Eastern Baked Omelet

Hussam Dandashli

9 x 13 pan
1 bunch Parsley, finely chopped
1/4 cup Milk
3 med Onions, diced
1/4 cup Flour
6 Eggs
1 Zucchini, grated
1 Green Pepper, diced
1/2 Tbsp Salt
1/2 tsp Allspice
1/4 tsp Pepper
1/2 tsp Baking Powder
1/2 tsp Vinegar
1/2 cup Shortening
1/4 cup Bread Crumbs
1 Tomato, diced (optional)

Mix all ingredients except bread crumbs. Grease pan and flour with bread crumbs. Pour mixture into pan. Bake at 400° for 20 minutes or until brown.

Baked Ham and Eggs

Georgia

10 inch dish
10 slices Bread, Buttered and cubed
3 cup Milk
6 Eggs, beaten
3 cups Cheddar Cheese, grated
3 cups Ham, cubed
1 tsp Salt & Pepper
1 tsp Brown Sugar
1/4 Onion Powder
1 tsp Worcestershire Sauce
1 tsp Dry Mustard

Mix cheese, meat and bread in large bowl. Add salt, etc. to egg and milk mix. Pour over meat mix and mix well. Pour into greased pan. Cover and refrigerate at least 8 hours. Bake at 325° for 1/2 hour covered. Remove, cover, and bake another 1/2 hour. Let set 5 minutes before cutting.

Waffles

Kathryn Murchison

2 cups Flour
3 tsp Baking Powder
1/2 tsp Salt
2 Tbsp Sugar
2 Eggs
1-1/2 cups Milk
4 tbsp Shortening, melted

Mix Well. Bake as directed by waffle iron.

Lasagna

Eileen Jurek

Serves 8-12

1 pound Ground Beef
1 pound lean Pork Sausage
1 can (28 ounces) Stewed Tomatoes
2 teaspoons Garlic Powder
1-1/2 teaspoons Oregano
1 teaspoon Basil
2 cups Ricotta Cheese
1/2 cup grated Parmesan Cheese
12 ounces Lasagna Noodles, uncooked
1/2 cup grated Parmesan Cheese
one 12 ounce can of Tomato Paste
3/4 cup Water
12 ounces shredded Mozzarella Cheese

In Dutch oven or a large skillet, cook and stir meats until brown. Drain off fat. Add tomatoes; break up with fork. Stir in tomato paste, water, garlic oregano, and basil. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered for 20 minutes or until mixture is consistency of spaghetti sauce.

Heat oven to 350°. Stir together ricotta cheese and 1/2 cup parmesan cheese. Set aside 1 cup of the meat sauce and 1/2 cup of mozzarella cheese. In an ungreased baking pan, 13 x 9 x 2 inches, put a layer of meat sauce on the bottom of the pan. After that, alternate layers of 1/3 each noodles, remaining meat sauce, remaining mozzarella cheese and the ricotta cheese mixture.

Spread reserved meat sauce over top; sprinkle with a 1/2 cup parmesan cheese. Sprinkle reserved mozzarella cheese across lasagna.

Bake uncovered 45 minutes. Let stand 15 minutes before cutting.

Egg Mc Whatchamacallit

Sue Pare

serves one
1 English Muffin
1 Tbsp Butter
1 Egg
1 slice Canadian Bacon
1/2 slice Cheese

Toast muffin. Heat butter in small skillet. Cook egg until white is set. Warm bacon at side of pan. Place cheese over bacon. Cover one minute to melt cheese. Place bacon on muffin and top with egg.

Egg and Cheese Fondue

Susan

13 x 9 pan
8 slices Toast
1 lb Sharp Cheddar Cheese
6 Eggs
3 cups Milk
3/4 tsp Salt
Pepper to taste
Ham, Bacon, etc. as desired
Garlic Butter

Butter bread with garlic butter on both sides. Dice and toast. Shred with cheese. Place toast in bottom of pan. Add cheese and meat if desired. Beat eggs with milk. Add salt and pepper. Pour over toast and cheese. Refrigerate overnight. Bake 45 minutes to one hour at 350°.

Grandpa's Meatloaf

John Jurek

3 lbs Hamburger
2 Eggs
1/3 cup Watered down Catsup
3 Tbsp Mustard
1 small Onion, finely chopped
1 Garlic Clove, finely chopped
1 Tbsp Oregano
1 Tbsp Basil
1-1/2 Tbsp Pickle Relish
1 Tbsp Worcestershire Sauce
1/4 box of Soda Crackers finely crumbled

Mix all ingredients with hands and form into loaf. Line 9 x 11 inch cake pan with enough foil to close up around meat loaf with out touching it. Lay 3 slices of cheese across the loaf then cover the top completely with bacon about 4-6 slices. Bake at 350° for about 1-1/2 hour or until the meat is done. For the last 1/2 hour, open up foil to cook bacon.

*Please note these measurements are approximate because Grandpa just throws everything in

Baked Chicken Salad

Bobbie Wegar

Serves 8-10
4 cups Chicken, cooked and diced
2 cups Celery, diced
12 Eggs, hard-boiled and cut up
1 cup slivered Almonds
1 quart Mayo
1 small pkg Potato Chips

Mix all but chips. Place in 1-1/2 inch deep pan. Crush chips and sprinkle over mixture. Bake at 350° for 30 minutes.

Chop Suey

Edna Borntrager

Brown:
1 lb. Diced Beef and 1 lb. Diced Veal or Pork (May use both).
Add and simmer until tender:
6 Tbsps. Soy Sauce or to taste
1 Cup Water
1 Large Bunch Celery (cut fine)
2 Large Onions (chopped)
1 Can Tomato Soup

When tender, add: I can each of water chestnuts, bean sprouts, and mushrooms. Salt and pepper and add bead molasses to taste. Thicken and serve with cooked rice and/or Chinese noodles.

Meatloaf

Barb Slabaugh

1-1/2 lbs Hamburger
1 cup Bread Crumbs
1/2 cup Milk
2 Eggs

Mix all ingredients and form into loaf. Bake around 350° for 2 hours.
Mix together:
3 Tbsp. Brown Sugar
1/4 cup Ketchup
1/4 tsp nutmeg
Pour over meat loaf last hour of baking.

Tomato Soup Casserole

Sue Pare

1 pound Ground Beef
Salt & Pepper
1 Cup Carrot slices
2 Medium Onions, sliced
3 medium Potatoes, sliced
1 Can Tomato Soup

Into 2-1/2 quart casserole, place ground beef, (uncooked) sprinkle with salt and pepper. Add in layers: carrot slices, onion and potatoes. Pour tomato soup, undiluted, over all. Cover. Bake at 350° for 2 hours or cook in crockpot for 6 to 8 hours.

Cornish Hens

Carl Weinzetl

8 Cornish Hens
12 Cloves Garlic, minced
4 Tbsp. Oregano
Salt & Pepper
1 Cup Red Wine Vinegar
1-1/2 Cups Olive Oil
1 Cup Pitted Prunes
1 Cup Dried Apricots
1 Cup Green Olives
1/2 Cup Capers with juice
8 Bay Leaves
1 Cup Brown Sugar
1 Cup Dry White Wine

Mix all ingredients except hens. Marinate hens in mixture overnight in refrigerator. Bake in marinade at 350° in uncovered shallow pan for 1 to 1-1/2 hours. Serve with hot fruit.

Pork and Veal Bar-B-Q

Ruth Turnock

Dice and Brown 2-1/2 lbs. Pork and Veal. (may use all pork)
Add:
1 small Bottle Catsup
3 or 4 small Onions
1 Green Pepper
2 Tbsps. Brown Sugar
2 Tbsps. Vinegar
1 Tbsp. Dry Mustard
1 Tbsp. Salt
A little Water if necessary

Cook until very tender. Last 15 minutes add 2 Tbsps. mixed pickling spices tied in a bag. A metal tea bag may be used.

Meat and Potatoes

Joan Jurek

Serves 4
About 2 lbs. Hamburger
1 Bag Tater Tots
1 Can Cream of Mushroom Soup

In a small square cake dish or casserole dish, press hamburger in bottom of dish to about 1 inch thick. Then spread Tater Tots over hamburger. Take 1 can of cream of mushroom soup and smooth over Tater Tots. Cook in oven for about 30 minutes at 350°. To serve more, use bigger cake dish and increase ingredients.

Sweet and Sour Chicken

Eileen Jurek

1 pound of Boneless, Skinless Chicken
1 large can of Pineapple, unsweetened
1/4 cup Light Soy Sauce
1/2 cup Red Wine

Rinse chicken and place in a baking dish. Add large can of crushed, sliced or chunked pineapple with juice, soy sauce, and wine, on top of the chicken. Baked uncovered at 350° for approximately 45 minutes. Occasionally flip pieces around in the sauce. Serve with rice.

Pork Chops with Sauerkraut

Katy Burke

4 Tbsp. Butter
2 Onions, chopped
1-1/2 Pounds Sauerkraut
1/2 Cup Beef Broth
1/2 Cup Wine or Beer
1 Green Pepper, chopped
2 Bay Leaves
2 Tsp. Paprika
1/8 Tsp. White Pepper
4 Pork Chops
1/2 Tsp. Salt
Black Pepper

Heat 2 tbsp. butter in casserole and saute onions until golden brown. Add sauerkraut and broth and simmer 30 minutes. Add wine, green pepper, bay leaves, paprika and white pepper and simmer 30 minutes more. Heat remaining butter in skillet. Sprinkle chops with salt and pepper and saute about 15 minutes on each side until golden brown and done. Arrange chops on top of sauerkraut in the casserole.

Chicken Salad

Vicki Chidister

Serves 4
2 pieces of Grilled Chicken cubed
1 bag Fresh Express Salad
1 Cup Cheddar Cheese
4 Slices Bacon Crumbled
1 Tomato (Sliced)
Olives (sliced)
2 hard boiled eggs, chopped

Toss all ingredients together. Serve with rolls.

Barbecue Beef Sandwiches

Ruth Turnock

2 lbs. Cooked Beef (thinly sliced)
1 Cup Catsup
1/4 Cup Garlic Flavored Wine Vinegar
1 Tbsp. Steak Sauce
3/4 Cup Water
1/2 Cup Brown Sugar
1/2 Cup Instant Onion
1 Tsp. Paprika
1 Tsp. Pickling Spice
1 Tsp. Beef Bouillon Granules

Combine in slo-cooker. Cook on low 4-6 hours. Serve on French rolls or barbecue buns.

Oven Fried Chicken

Katy Burke

4 oz. Potato Chips, crushed
1/4 Tsp. Garlic salt
1 dash Pepper
2-1/2 to 3 pounds Chicken pieces
1/2 Cup melted Butter

Dip chicken in melted butter; roll in mix of chips, salt and pepper. Place pieces, skin side up and not touching, in greased jelly-roll pan. Sprinkle with remaining butter and crumbs. Bake at 375° for about one hour - don't turn.

Pork Goulash

Katy Burke

3 Tbsp. Butter
4 to 5 Onions
1 Tsp. Caraway Seeds
1 Clove Garlic
1 Tsp. Dill Weed
1/2 Tsp. Pepper
Two 2-1/2 Pounds Pork Shoulder, cut in small cubes
1/2 Cup Water
1 Tbsp. Paprika
2 Pounds Sauerkraut
1/2 Cup Sour Cream

Saute Onions in butter until browned; add spices. Place in crockpot and layer pork on top. Pour in water. Add paprika and sauerkraut. Cook 6 to 8 hours. Remove from heat and add sour cream.

Ham Balls or Loaf

Katherine Detamore

3/4 lb Ground Beef or Veal
1-1/2 lb Ground Ham
3/4 cup soft Bread Crumbs
2 Eggs

Mix and make into balls or loaf. Cover with 8 oz can crushed pineapple, 1/2 cup brown sugar, 2 heaping tsps. prepared mustard and 2 tbsp vinegar. Cover and bake in 350° oven one hour.

Polynesian Beef

Edna Borntrager

2-1/2 lb Meat chunks
1-1/2 tsp Garlic Powder
1 tsp Paprika
1 lg can Pineapple chunks
1 can beef Broth
1/4 cup Wine Vinegar
1/2 cup each Celery and Green Pepper
1 cup sliced Onions
2 Tomatoes cut in wedges
1 tbsp Soy Sauce
3 tbsp Brown Sugar
2 tbsp Cornstarch
1/2 cup Water

Add spices to meat and brown. Add pineapple juice, stir in broth. Add 2 tsp vinegar. Simmer until tender. Add celery and green pepper. Cook for 5 minutes. Add tomatoes and pineapple. Blend in soy sauce, sugar, cornstarch and water and remaining vinegar. Stir into beef, cook until thick and clear. Serve with rice.

Chicken Parisienne

Katy Burke

4-6 servings
4 Large Chicken Breasts
1 Can Cream of Mushroom Soup
3 oz. can Mushrooms (or 1/3 cup fresh)
1 Cup Sour Cream
1/2 Cup Cooking Sherry or Wine Vinegar
Paprika

Place chicken breasts, skin side up, in 11-1/2 x 7-1/2 x 1-1/2 inch pan. Combine remaining ingredients (including mushroom liquid) and pour over chicken. Sprinkle with paprika generously. Bake at 350° for 1 to 1-1/4 hours or until tender.

Tater Tot Casserole

Marie Turnock

1-1/2 lb Hamburger
1 pkg. Tater Tots
2 cans Cream of Chicken soup

Press raw hamburger flat into a 8 x 8 or 9 x 9 inch pan, empty tater tot on top of hamburger, then spoon soup over tater tots. Cook at 350° oven for about 1/2 hour or until hamburger is done.

Cream of Mushroom soup can be used to replace Cream of Chicken soup.

Tater Tot Casserole (with cheese)

Ami Murchison

1 lb Ground Beef
1 tsp Salt
1/2 cup chopped Onion
1/3 cup Milk
1 lb Tater Tots
1 can Cheddar Cheese Soup

Brown ground beef. Layer in 1-1/2 qt casserole dish with tater tots. Top with cheddar cheese soup, mixed with milk. Put in two layers with cheese on top. Bake at 350° for 45 minutes.

One Pot Dinner

Bev Turnock

1/2-1 lb Ground Beef
1 cup chopped Onions
one 1lb can Kidney Beans (drained)
1/4 cup Brown Sugar
1-1/2 tbsp Vinegar
Dash of Pepper
3/4 lb Bacon cut into pieces
two 1lb 15oz cans Pork and Beans
1 cup Catsup
1/2 tsp Liquid Smoke
1 tsp Salt

Brown meat and onion. Add to crockpot with rest of ingredients. Cover and cook on low heat for 4 to 6 hours.

Hot Turkey Salad

Dottie Snyder

2 cups chopped Turkey
2 cups Celery, sliced thin
1 cup sliced fresh Mushrooms
1 very small Onion, grated
2 Tbsp Lemon juice
1 cup Mayo (no substitute)
1/2 cup grated Cheddar
1 cup Bread crumbs

Mix all together except crumbs. Place in greased casserole. Sprinkle crumbs on top. Bake at 450° for 10 to 15 minutes. Substitute fake crab meat for turkey and hot pepper cheese for cheddar. Also, can use chicken in place of turkey.

*I use real crab meat and monteray jack here in Oregon. It's one of Mother and Ruth's favorites.

Crockpot Lasagna

Sharon Mowery

1-1/2 lbs Ground Beef
one 10 oz. pkg Lasagna Noodles
2 Tbsp Oil
12 ozs. Cottage Cheese
1 Onion, chopped
1 clove Garlic, minced or Garlic powder
12 oz shredded Mozzarella Cheese
1 can (12 oz) Tomato Paste
1 tsp Basil
1-1/2 tsps Salt
1/4 tsp Pepper
1-1/2 Tbsp Parsley
1/2 cup Water
1 tsp Italian Seasoning
1 can (8 oz) Tomato Sauce

Brown ground beef in crockpot; drain. While browning beef, cook noodles which have been broken into bite-size pieces. Drain and toss with oil. Place the remaining ingredients in crockpot on top of the ground beef. Add lasagna noodles and stir well. Cook on low for 7 ti 8 hours. May be frozen.

Cheesy Mostaccioli

Sharon Mowery

1 pkg (1 lb) Mostacciolo Pasta, cooked
1-1/2 lbs. Ground Beef, browned and drained
1 can (11 oz) Cheddar Cheese Soup
1 jar (30 oz) Spaghetti Sauce
1 tsp Ground Beef Pepper
1 tsp Italian Seasonings
3 cups (12 oz) shredded Mozzarella Cheese

Preheat oven to 400°. Combine pasta, meat, soup, and spaghetti sauce. Add pepper, seasoning and 2 cups mozzarella cheese. Mix to combine. Place in baking bowl. Sprinkle with remaining cheese to top. Bake to 25 minutes.

Sloppy Joes

John Jurek

Serves 40 to 50
8 lb Hamburger, 80-90% fat free
1 cup chopped Onions
1 cup chopped Celery
1 cup chopped Green Peppers
1 Tbsp each:
Oregano, Sweet Basil, Thyme, Cumin, Marjoram, Black Pepper.
4 Tbsp Brown Sugar
1 Tbsp Garlic Powder
two - 18 oz cans Tomato Paste
4 packets Sloppy Joe Mix by Durkee.

Brown hamburger meat, add water to make the meat break down into finer pieces and to break down fat. Add ingredients as you desire while browning or simmering in a big pot. Leave simmer over night on very low, then you can take the fat off the top.

Spaghetti Pie

Bonnie (Buschen) Soehn

Makes 6 servings
6 oz. Spaghetti
2 Tbsp. Butter and Margarine
1/3 cup Parmesan Cheese
2 well-beaten Eggs
1 cup Cottage Cheese (8 oz)
1 lb Ground Beef or Bulk Pork Sausage
1/2 cup chopped Onion
1/4 cup chopped Green Pepper
one 8 oz. Can (1cup) Tomatoes, cut up
one 6 oz. Can Tomato Paste
1 tsp Sugar
1 tsp dried Oregano, crushed
1/2 tsp. Garlic Salt
1/2 cup shredded Mozzarella cheese (2 oz)

Cook spaghetti according to package directions; drain (should have about 3 cups spaghetti). Stir butter or margarine into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a crust in a buttered 10 inch pie plate (or I prefer a 9 x 13 glass casserole dish). Spread cottage cheese over bottom of spaghetti crust.

In skillet, cook ground beef or pork sausage, onion, and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano, and garlic salt; heat through.

Turn meat mixture into spaghetti crust. Bake uncovered , at 350° for 20 minutes. Sprinkle the mozzarella cheese on top. Bake 5 minutes longer or until cheese melts.

Baked Macaroni and Meat

Joan Christodoulides

9 x 12 x 4 pan
1 lb Macaroni, cooked
2 lbs Ground Beef
6 Tbsp Butter
1 cup Onion, chopped
1 Tbsp Salt
1-1/2 tsp Pepper
1/2 tsp Cinnamon
4 Tbsp Tomato Paste
2 Eggs
1/2 cup Romano or Parmesan Cheese, grated

Cream Sauce

8 Tbsp Butter
1/4 cup Flour
1 qt warm Milk
4 Eggs
½ tsp Salt

Saute onion in melted butter. Add ground beef, stirring frequently, until browned. Cover and cook for about 20 minutes. Add salt, pepper, cinnamon, and tomato paste and cook for another 10 minutes, stirring frequently. Combine with cooked macaroni. Add eggs and cheese and blend well. Pour into greased dish. Cover with sauce.

SAUCE:

Melt butter and add flour. Remove from heat and add warm milk slowly to keep smooth. Beat eggs slightly and add to hot mix slowly to prevent curdling, add salt and cook until thickened. Pour over meat mix and spread evenly. Bake at 375° for about 30 minutes-til custard is set.

Hamburger Casserole

Kathryn Murchison

1-1/2 pounds Hamburger
1-1/2 Tbsp Sugar
1 qt Tomatoes
1 med Onion, chopped
4 Potatoes, diced
1/2 cup Rice
1 cup Macaroni
Salt
Pepper

Butter casserole, brown hamburger, add sugar to tomatoes.

Layers: hamburger, onion, potatoes, rice, macaroni, salt, pepper, tomatoes. Bake at 350° for one hour. Add water as needed.

Pepper Stuffing

Kathryn Murchison

1 lb Ground Beef
3/4 cup Macaroni, cooked
1/4 cup grated Cheese
1/2 cup Tomato, chopped
1/4 cup chopped Onion
1-1/2 tsp Worchestershire Sauce
1/4 tsp Paprika
1/4 tsp Salt
1/4 tsp Pepper
1/2 tsp Celery salt
(optional: 3/4 cup potatoes, cooked and diced)

Brown ground beef. Combine with remaining ingredients. Bake at 350° until heated through.

Mazetti

Becky

3 cups Macaroni-cooked
1 lb Ground Beef
Onion
1/2 cup Water
1 can Tomato Soup
1 can Water
1-1/2 cups grated Cheese
Bread Crumbs
grated Cheese

Brown ground beef and onion; combine with macaroni. Cook water, soup and grated cheese until cheese melts. Add to macaroni and beef mix. Top with bread crumbs and grated cheese. Bake at 350° for 1/2 hour

Chicken Supreme

Barb Slabaugh

1 Chicken-cooked and cut up
1 pkg Creamettes-NOT COOKED
1 pt Milk-2 cups
2 cans Cream of Mushroom Soup
1 Onion-cut fine
1/2 lb Velveeta Cheese-diced
4 hard cooked Eggs-cut up
1-1/2 tsp Salt

Mix all well. Let stand overnight in fridg. Take out 1 hour before baking. Bake at 350° until nice and browned.

Heatha Chicken

Heather Turnock

Put parchment paper on a sheet pan and spray with Pam.

Lay pieces of chicken on paper. Spread a very thin layer of flour over chicken. Spice (sprinkle over the top of the chicken) oregano, garlic powder, onion powder, and Italian seasoning. Bake at 350°. Cook it until it looks done with a nice golden color.

Chicken and Broccoli Casserole

Raphael Lehman

2 whole Chicken Breasts, cooked, cut in pieces
1 lg bunch Broccoli, cooked, cut in pieces
1/2 cup Mayonnaise
1/2 cup Sour Cream
1 tsp Lemon juice
2 can Mushroom Soup, undiluted
1 small can Mushroom and juice
Salt to taste
dash of Curry Powder
1 cup Dressing mix moistened with Chicken Broth

Layer chicken and broccoli in casserole. Cover with sauce. Top with dressing. Sprinkle parmesan cheese. Bake one hour at 350°.

Chicken Lasagna

Sharon Mowery

Sauce:

1/2 cup chopped Onion
2 Tbsp Butter
2/3 cup Milk
10-3/4 oz can Creamy Chicken Mushroom Soup

8 oz pkg Lasagna Noodles, cooked
16 oz Cottage Cheese
8 oz pkg Cream Cheese, cut into 1/2-in. Cubes
2-1/2 cups cubed, cooked Chicken
12 oz. (3 cups) shredded Cheddar Cheese
1/4 cup grated Parmesan Cheese

Heat oven to 350°. In large skillet, saute onion in butter until tender. Stir in soup and milk. Spread enough sauce to lightly cover bottom of 9 x 13 x 2 in. pan. Layer 1/3 of noodles, cottage cheese, cream cheese, chicken, sauce and cheddar cheese in that order; repeat twice more. Sprinkle top with Parmesan cheese. Bake 50 to 60 minutes.

Lasagna can be assembled a day ahead, refrigerated and baked the next day.

Breast of Chicken Scala

Meg Buck

3 whole Chicken Breasts, skinned, boned & halved
2 tbsp Flour
1/4 cup Butter
1 can Condensed Beef Bouillon, undiluted
1/2 cup Sour Cream
1 tsp Salt
1/4 tsp Pepper

Sprinkle chicken with flour. Saute in butter about 15 minutes. Add bouillon, simmer uncovered about 45 minutes. Stir in sour cream, salt, and pepper. Simmer 10 minutes. Remove meat to serving dish. Stir sauce in pan to mix well. Strain over chicken.

Kentucky Fried or Baked Chicken

Ruth Turnock

3 cups Self Rising Flour
Lipton cup of soup or Knorr tomato with basil-2 envelopes
1 Tbsp Paprika
Salt
Good Seasoning Italian Seasoning- 2 pkg- this takes care of the 11 herbs and spices.

Don "The Beachcomber" Casserole

Dottie Snyder

1 Chicken, cooked and cut up
3 cups Broth
1/2 to 3/4 cup Rice
1/2 Green Pepper chopped
1 cup Celery chopped
1 chopped Onion
1 can Mushroom or 1/4 lb Fresh, sliced
1 can Mushroom Soup
1 cup blanched Almonds (or water chestnuts or cashews)

Partially cook rice, celery and onion in broth. Combine all ingredients in a large bowl and pour into greased casserole. Sprinkle with nuts. Bake at 350° for 45 minutes to 1 hour.

Chicken Casserole

Meg Buck

Ritz Crackers-enough to cover 9 x 13 pan-crushed
Green Pepper
Onion slices
1 can Water Chestnuts
1 stick Margarine, melted
2 cans Chicken
0Broccoli, cut in pieces
1 can Cream of Mushroom Soup
1 can Cream of Chicken Soup
1 can Chicken/Mushroom Soup
1 pint Sour Cream

Sprinkle crackers in 9 x 13 pan. Top with green pepper and onion. Add water chestnuts and pour margarine over. Layer chicken and broccoli. Combine soups with sour cream and pour over rest. Sprinkle with additional crushed crakers and dot with margarine. Season with salt and pepper as needed.

Chicken and Stuffing Casserole

Sue Ferrill

1 Chicken, cooked, boned and cut up
1 pgk Pepperidge Farm Stuffing Mix
Celery
Chedder Cheese, cubed
Gravy or Chicken Broth

Mix stuffing as directed. Combine all ingredients with enough broth or gravy to moisten. Bake at 350° for 30 minutes or microwave until heated thru.

Chicken and Broccoli Casserole

Irene Mc Neely

9x13 pan
2 whole Chicken Breasts, cooked, cut up
1 lg bunch Broccoli, cooked, cut up
1/2 cup Mayonnaise
1/2 cup Sour Cream
1 Tbsp Lemon juice
2 cans Mushrooms and juice
2 cans Mushrooms Soup, undiluted
Salt and Curry
1 cup Stuffing Mix
Chicken Broth
Parmesan Cheese

Layer chicken and broccoli in pan. Mix mayonnaise, sour cream, lemon juice, mushroom soup, mushrooms and juice. Salt and curry to taste. Top with stuffing mix. Moistened with broth, sprinkle with parmesan cheese. Bake at 350° for one hour.

Chicken Lyon

Rapheal Lehman

2 cups Chicken
2 cups Celery, chopped
1/2 cup slivered Almonds
1 pkg frozen Peas (thawed)
1/2 can Pimento
2 Tbsps chopped Onion
Mix and put into casserole
Cover with sauce
2 Tbsp Lemon juice
2 Tbsp Butter
3 Tbsp Flour

Cook until thick, cool and add 1/2 cup Hellman's mayo. Top with crushed potato chips and shredded Swiss cheese. Bake 350° for 1 hour.

Chicken and Rice Casserole

Virginia Scheidt

Chicken
1 can Chicken Soup
1 can Celery Soup
1 can Mushroom Soup
1 cup Water
Rice

Mix all together and put in casserole, 6 to 8 pieces (chicken breast) or any pieces dipped in 2 Tbsps melted butter and 1 Tbsp Kitchen bouquet. Lay the chicken pieces in the casserole on top of the soup and rice mixture and bake uncovered. Bake in a 9x13 greased pan at 350° for 1 hour.

"No pucker" Sausage and Sauerkraunt

Margaret Stuff

2-1/4 lbs fresh Polish Sausage
2 cup Liquid Broth (from boiling sausage)
1 medium Onion (sliced)
2 medium Potatoes (sliced)
1-1/2 quarts Sauerkraut (drained and rinsed)
1 Tbsp Caraway Seed
2 Tbsp Molasses
Brown sugar to taste

Simmer sausage for 20 minutes. Remove sausage from pot saving 2 cups of broth, place uncooked potatoes and onions and 1/2 cup broth in blender until mixed. Add blender mixture and bring remaining broth to a simmer. Next, add sauerkraut, molasses, caraway seed, and brown sugar to taste to the simmering mixture. Hastily cut sausage into one inch pieces, place sausage and saurkraut mixture into a covered casserole dish and bake at 350° for 60 minutes.

Cheesy-Potato Casserole

Sharon Mowery

Instant Potato Buds, enough to make 8 servings of mashed potatoes
1 cup shredded Chedder Cheese
1 pkg frozen chopped Broccoli, thawed and drained (or green beans)
1 can Cream of Mushroom Soup
1/4 cup Milk
1 tsp instant minced Onion
1/4 tsp Pepper
1/4 tsp Garlic salt
1 lb Smoked Sausage, cut into slices
1/2 cup Bread Crumbs
1/4 cup grated Parmesan Cheese

Heat oven to 350°. Prepare mashed potatoes as directed on package. Stir in chedder cheese. Reserve. Mix broccoli, soup, milk, onion, pepper, and garlic salt in small bowl. Layer 1/3 each of the potato mixture, broccoli mixture, and sausage slices in ungreased 3 qrt. casserole; repeat 2 times. Sprinkle top with bread crumbs and Parmesan cheese. At this point casserole may be baked uncovered until brown, 30-35 minutes. Or cover and refrigerate up to 24 hours. Uncover and bake 35-40 minutes.

Barbecue Ham

Sharon Mowery

1-1/2 lbs shaved Ham
1 Tbsp Vinegar
1 cup Catsup
1/2 cup Brown Sugar
1 Tbsp Mustard
1 Tbsp Worchestershire Sauce
(dash Nutmeg)

Mix and bake at 250° for 1 hour.

Beef Tips

Barb Slabaugh

1-1/2 to 2 lbs Stew Meat, cut in small pieces
Cooking Oil
2 stalks Celery, chopped fine
1 small Onion, chopped
1 small can Mushrooms, drained
1 can Mushroom Soup
1 can Cream of Chicken Soup

In large Dutch oven, brown meat, celery and onion in a little cooking oil. Add mushrooms and soups, cover and bake in 300° oven for 4 hours. Serve with rice or mashed potatoes. Yield 6 servings. Note: This is excellent prepared in a slow cooker.

German Beef Stew

Barb Slabaugh

1-1/2 lbs Stew Meat
2 Tbsp Oil
2 Carrots, shredded
1 Apple, cored and diced
1/2 cup Onion
1 cup Water
1/3 cup Wine
2 Beef Bouillon cubes
1 clove Garlic (minced)
1/8 tsp. Thyme
1 Bay Leaf
1 Tbsp Cornstarch
1/4 cup cold Water
Noodles

Brown meat in oil, add carrot, apple, onion, 1 cup water, wine, bouillon, garlic, thyme, bay leaf. Cover and cook over low heat for 1-1/2 hours or till beef is tender. Remove bay leaf. Combine cornstarch and cold water, add to beef mixture. Cook and stir till thick and bubbly. Serve over hot noodles. (Can be prepared in crock pot)

Savory Braised Beef

Sue Pare

2 lb Stew Meat
3 Tbsp Flour
1 tsp Salt
1/8 tsp Pepper
2 Tbsp Margarine
16 oz can Tomatoes
1 lg Onion
1 clove Garlic
2 tsp Chili Powder
2 Tbsp Worcestershire Sauce
1/4 cup Catsup

Shake meat with flour, salt, and pepper. Brown in margarine. Add remaining ingredients and braise slowly until tender for 2 hours. Serve over potatoes, rice or noodles.

Could use crockpot for several hours.

The Meat

Marie Turnock

2 lbs. Stew Meat
1 to 2 cans Cream of Mushroom Soup
Put in Crockpot and cook all morning.

Pork Tenderloin with Cinnamon

Renee Barton

Serves 6
1-1/2 to 2 lbs Pork Tenderloin or Chops
4 Tbsp each of Sugar & Soy Sauce
1-1/2 tsp Cinnamon
2 Tbsp Pepsi
1 tsp Ground Ginger
2 tsp Dry Mustard
2 tbsp Lemon juice

Preheat oven at 400°. Place pork in roasting pan. Combine all other ingredients and pour over pork. Bake for 15 minutes then reduce heat to 350° and roast another 35 to 40 minutes. Baste frequently with the sauce-add water as needed.

Ham and Beef Roll

Dora Jurek

2 beaten Eggs
3/4 cup of Bread Crumbs (or 1 slice bread)
1/2 cup Tomato juice
2 Tbsp Parsley
1/2 tsp Oregano
1/4 Tsp Salt
1/2 Tsp Pepper
1 small clove Garlic, minced, or Garlic salt
2 pounds Ground Beef
8 thin slices Boiled Ham
6 ozs. Shredded Mozarella Cheese
3 slices Mozarella Cheese

Mix meat with all other ingredients except cheese and spread on wax paper about 11 x 10 inches. Take ham and place over meat spread, and sprinkle with mozzarella cheese. Then roll up like a jelly roll. Bake at 350° for 1 hour and 15 minutes or until done. Then take mozzarella cheese and cut diagonally and place on top. Place in oven for 5 minutes to melt cheese. Meat will look pink inside due to use of the ham.

Dottie's Pork Barbecue

Buy a pork roast and parboil gently until well cooked. Cool and cut up meat, discarding fat.
Cut up 1 large onion, fine pieces, 1 green pepper.
Add:
1 cup Vinegar
2-1/2 cups Ketchup
3 Tbsp Lea and Perrins Worcestershire Sauce
2 Tbsp yellow Mustard
1/4 to 1/2 cup Sugar
1/2 tsp Tabasco sauce

Add meat and mix well. Add enough liquid from cooked meat to thin a bit. Cook gently until onion and pepper is well cooked. Serve on buns.

San Francisco Chops

Maragret Stuff

4 Pork Chops 1/2 to 3/4 inch thick
1 Tbsp Oil
1 clove Garlic, minced
Sauce:
2 tsp Oil
4 Tbsp Dry Sherry or broth
4 Tbsp Soy Sauce
2 Tbsp Brown Sugar
1/4 tsp crushed Red Pepper
2 tsp Cornstarch
2 Tbsp Water

Trim pork chop of fat, heat oil in skillet. Brown chops on both sides. Remove and add a little more oil if needed. Saute' garlic for a minute, being careful not to burn it. Combine oil sherry or broth, soy sauce, brown sugar, and red pepper. Place chops in skillet. Pour sauce over them. Cover tightly. Simmer over low heat until chops are tender and cooked through 30 to 35 minutes. Add a little water (1 to 2 Tbsp) if needed to keep sauce from cooking down. Turn once, remove chops to platter. Stir in cornstarch dissolved in water. Cook until thickened, pour over chops, serve over noodle or pasta

Sweets

Irish Cream Pie

Annie Buck

20 large Marshmallows, melted
1 Cup Bailey's Irish Cream
2 Cups Whipped Cream
Cool Whip
Graham Cracker Crust

Mix melted marshmallows and Irish Cream. Cool. Add Whipped Cream. Pour into crust. Top with Cool Whip

Cherry Pie

Ruth Turnock

1 Quart Cherries
1-2/3 Cups Sugar
1/2 Cup Juice of Cherries
1/3 Cup Cornstarch
1/4 Cup Butter
1 Tsp. Cinnamon
1/2 Tsp Salt

To cherries in saucepan add sugar, juice and cornstarch, cook to thicken, add butter, cinnamon and salt. Pour into shell, top with crust and bake.

Ice Pops

Marie Turnock

(makes about 20 to 24 pops)
one 3 oz pkg Jell-o
1 cup Sugar
2 cup boiling Water
2 cup cold Water
Sweetened Kool-aid 2pkg makes 2 qts.

Mix well and put in freezer until frozen.

Microwave Caramel Corn

Kathy Miller

16 cups
half 1 pkg Jays corn puffs or 16 cups popped corn
1 stick Butter
1/4 cup light Karo
1/2 tsp Salt
1 cup Brown Sugar

Bring brown sugar, butter, karo and salt to full boil. Takes 3 to 4 minutes on high. Boil 3 minutes stirring every 30 seconds. Remove and stir in soda. Pour over corn. Return to oven for 3 minutes on high-stir every 30 seconds. Crisps as it cools.

Old-Fashioned Strawberry Shortcake

Joan Jurek

Serves 6
2 cups Sifted Flour
4 tsps. Baking Powder
1/2 tsp. Salt
1 tbsp Sugar
1/3 cup Shortening
3/4 cup Milk (about)
Butter
3 cups Crushed Strawberries

Mix and sift dry ingredients; cut in shortening with knife or pastry blender. Add milk gradually to make a soft dough. Turn out on lightly floured board & knead just enough to shape into smooth ball. Roll or pat lightly 1/2 inch thick. Cut with floured biscuit cutter or bake in large sheets or bake in muffin pans. Brush tops with butter and bake in hot oven at 450 °F for 15 minutes. Split hot biscuits. Put together again with filling of sweetened strawberries. Top with more fruit. Serve at once with plain or whipped cream.

Ruth's Party Mix

3 cup Cheerios
3 cup Rice Chex
3 cup Corn Chex
or 6 cups Crispix
2 cups Pretzels
2 cups dry Roasted Peanuts
12 oz M&Ms'
1-1/2 lbs Almond Bark

Melt almond bark. Mix with other ingredients. Dry on cookie sheet. Store in refrigerator.

Rhubarb Custard Pie

Kathryn Murchison

Rhubarb to fill pie shell
1 Cup Sugar
1 Heaping Tbsp. Flour
1/2 Cup Half & Half

Mix sugar, flour, and half & half, pour over rhubarb in pie shell, bake at 350° until set.

Lemon Meringue Pie

Gladys Kirch

3 Egg Yolks (slightly beaten)
1-1/2 Cups Sugar
1/3 Cup Cornstarch
1-1/2 Cups Boiling Water
3 Tbsp. Butter
4 Tbsp. Lemon Juice
1-1/2 Tsp. Lemon Rind
Baked Pie Shell

Mix in saucepan sugar, cornstarch, stir in boiling water, cook it thick and boiling - boil 1 minute. Put part of hot liquid into egg yolks then add to hot liquid, boil 1 minute, remove from heat and stir until smooth, blend in butter, lemon juice and lemon rind, pour into baked shell and top with meringue.

Sweetheart Cookie

Suzanne Fortier

1-1/2 cup Butter/Margarine
1 cup Sugar
2 Egg Yolks
3 cups Flour
1 tsp Vanilla
Raspberry Jam
Powdered Sugar

Cream butter and sugar. Add egg yolk. Beat in flour and vanilla. Roll in walnut-sized balls. Dent center with spoon or thumb. Fill with 1/2 tsp jam. Bake at 350° until light brown. Sprinkle with powdered sugar.

Canned Cherry Pie Filling

Raphael Lehman

7 Cups White Sugar
2 Cups water or juice from Fruit
2 (3 oz.) boxes Cherry Jello
Boil 1 minute - stirring all the time
Add:
6 Cups of Water
2 Cups of clear Jel (can be bought at Apple Valley Market in Berrien Springs)
Cook until clear - will be very thick. **Will scorch easily - STIR!**
Add:

7 quarts of Cherries. Put into canning jars - seal up and process 20 min. in hot water bath. Makes 16 Pt. jars. Can use frozen cherries.

This recipe can be used for other fruits also. May not need so much sugar. Use different flavored jello to match fruit used.

Sugar Cream Pie

Verna Slabaugh

1 Cup Sugar
3 Tbsp. Flour
1/2 Tsp. Nutmeg
1/8 Tsp. Salt
1-1/2 Cups Thick Cream (half & half)
1 Tbsp. Butter, melted
1/2 Tsp. Vanilla
9-inch Pie Shell

Combine sugar, flour, nutmeg and salt. Add cream and beat well. Add melted butter and vanilla. Pour into unbaked pie shell. Bake in 400° oven 10 minutes. Reduce heat to 300° and continue baking about 30 minutes or until filling is set. Stir two or three times with rubber spatula during baking - be careful not to tear crust.

Molasses Cookies

Kathy Potvin

3/4 cup Shortening
1 cup Brown Sugar
1 Egg
4 Tbsp Molasses
2-1/4 cups Flour
1/2 cup Milk
1/4 tsp Salt
2 tsp Soda
½ tsp Cloves
1 tsp Cinnamon
1 tsp Ginger

Mix well. Shape in balls. Dip tops in sugar. Bake at 375° til done.

Oatmeal Pie

Barb Slabaugh

3/4 Cup Sugar
3/4 Cup Karo Syrup
3/4 Cup Oatmeal
1 stick melted Margarine
1/2 Cup Coconut
2 Eggs, beaten

Combine all ingredients. Bake at 350° about 35 minutes until almost set. Tastes like pecan pie without pecans.

Sour Cream Cherry Tart

Lehman Orchard

9-inch unbaked Pie Shell
3 Eggs
1/2 Cup Sugar if using Sour Cherries, or 1/3 Cup Sugar if using Sweet Cherries
3/4 Cup Sour Cream
1 Teaspoon Vanilla
2 Cups Pitted Cherries

Chill pie shell in freezer for one hour. Beat eggs with sugar, sour cream and vanilla. Arrange cherries in shell, and pour egg mixture over them. Bake in preheated 350° oven, on lowest rack, for 45 minutes, or until custard is firm and crust is brown. Serve chilled. This recipe can be used for individual tartlets. Filling doubles nicely for this purpose.

Sour Cream Sugar Cookies

Barb Slabaugh

1 cup Butter
1 cup Sugar
3 Egg Yolks
1/2 cup Sour Cream
1 tsp Vanilla
3 cups Flour
1/2 tsp Soda
1/2 tsp Salt

Glaze

3 Tbsp Margarine-melted
2 cups Powdered Sugar
1 tsp Vanilla
2 to 3 Tbsp Milk

Mix. Roll out and cut. Bake at 350° for 10 to 12 minutes. Dip top of cookies in glaze. Let dry.

Paxamavia

Harriet Hanley

1 cup Mazola Oil
1 cup Sugar
1 tsp Baking Powder
1 tsp Soda
1/2 tsp Vanilla
1/2 tsp Pexjett (maclept?) (a greek spice)
1-1/2 cup Orange Juice
Flour to consistency-about 3 cups

Mix and press into jelly roll pan. Bake 8 minutes at 375°. Cut in strips and separate completely. Bake another 4 minutes.

Amish Sugar Cookies

Verna Slabaugh

Makes a lot
1 cup Sugar
1 cup Powder Sugar
1 cup Margarine
1 cup Oil
2 Eggs
4-3/4 cup Flour
1 tsp Soda
1 tsp Cream of Tartar
1/2 tsp Salt
2 tsp Vanilla

Cream first 3 ingredients. Add oil and eggs and beat well. Add remaining ingredients and mix well. Drop by tsp. Press down with fork or glass dipped in sugar. Bake at 350° for 10 to 12 minutes.

Cherry Cream Pie

Lehman Orchard

9-inch Pastry Shell (unbaked)
2 pounds Cherries, Pitted
1-1/2 Cups Sugar if using Sour Cherries, 1 Cup Sugar if using Sweet Cherries
3/4 Cup Water
1-1/2 Tbsp. Corn Starch
12 ozs. Cream Cheese, Softened
2 Eggs, lightly beaten
1/2 Tsp. Almond Extract
1-1/2 Cups Sour Cream

In saucepan combine cherries, half the sugar and 1/2 cup water. Cook over low heat for 5 minutes. Mix corn starch with remaining 1/4 water and add to cherries. Cook, stirring until thick. Spread filling into pie shell. Cover pastry edges with foil and bake at 425° for 15 minutes. Beat cheese until soft. Add remaining sugar, eggs and almond extract, stirring until smooth. Pour over filling. Remove foil and bake at 350° for 25 to 30 minutes. Cool slightly. Spoon sour cream around edge and into center of pie. Serve warm.

Cream Cheese Cookies

Mrs. Forgue

1 cup Shortening
3 ounces Cream Cheese
1 cup Sugar
1 Egg Yolk
½ tsp Salt
1 tsp Vanilla
1/4 tsp Cinnamon
2-1/2 cups sifted Flour
1 tsp grated Orange Rind

Mix to form soft ball. Use with cookie press or make thumbprint. Bake at 350° for 12 to 14 minutes.

Wackey Cake

Eileen Jurek

3 cups Flour (regular or wheat)
6 tablespoons of Cocoa
1 teaspoon Salt
2 cups Sugar
2 teaspoons Baking Soda
3/4 cup Vegetable Oil
2 tablespoons Vinegar
2 teaspoons Vanilla
2 cups Cold Water

Stir until everything is mixed completely. Bake at 350° for 30 to 45 minutes in a greased 13 x 9 x 2 inch pan.

Orange Cake

Harriet Hanley, M.D.

9-inch Tube Pan
1 cup Butter, room temperature
1-1/2 cups Sugar, divided
3 Eggs, seperated
2 cups Flour
1 tsp Baking Powder
1 tsp Soda
1 cup Sour Cream
1 Orange Rind, grated
1/2 cup Walnuts or Pecans, chopped
1/4 cup Orange juice
1/3 cup Orange Liqueur
Slivered, Blanched Almonds

Heat oven to 350°. Cream butter and 1 cup sugar until light and fluffy. Beat in egg yolks. Sift dry ingredients together and add alternately with sour cream. Stir in oragne rind and chopped nuts. Beat egg whites until stiff but not dry, fold into batter. Bake 40 to 50 minutes. Combine remaining 1/2 cup sugar, orange juice and orange liqueur, spoon over hot cake. Let cool before removing from pan. Decorate with slivered almonds.

Christmas Sugar Cookies

Gladys Kirch

1 cup Shortening
1 cup Sugar
1 cup Brown Sugar
4 Eggs
6 cups Flour
3 Tbsp Water
1 tsp Soda
1 tsp Nutmeg
1 tsp Vanilla
1 tsp Salt

Mix. Chill. Roll thin and cut. Bake at 350° until lightly browned.

Butter Pecan Turtle Cookies

Nancy Vanderheyden

Use a 9 x 13 pan
2 cups Flour
1 cup Brown Sugar
1/2 Butter
1 cup Pecan Halves
1 cup Chocolate Chips
2/3 cup Butter
1/2 cup Brown Sugar

Crust: Mix flour, brown sugar and 1/2 cup butter. Pat firmly into pan. Sprinkle with pecan halves. Combine 2/3 cup butter, 1/2 cup brown sugar. Bring to a boil. Pour over pecans. Bake at 350° for 18 to 22 minutes-bubbly and browned. Allow to melt slightly and swirl to marble. Cool and cut into bars.

Baked Cheese Cake

Sharon Mowery

Press into 9 x 13 pan:

1 cup Graham Cracker Crumbs
4 tbsps Melted Margarine

In bowl, beat together:

three 8 oz. pkgs. Cream Cheese, softened
5 Whole Eggs, 1 at a time
1 cup Sugar
1-1/2 tsps. Vanilla

Press into crumb crust; bake 30 to 35 minutes at 300°. take out of oven and let stand for 10 minutes. Pour topping over cheesecake and bake another 10 minutes.

Topping:

6 tbsps Sugar
1 pint Sour Cream
1-1/2 tsps Vanilla

Cut into squares when cold.

Texas Brownies

For one 9 by 11 inch baking pan, 48 brownies, you will need:
2 cups all-purpose Flour
2 cups granulated Sugar
1/2 cup (1 stick) Butter or Margarine
1/2 cup Shortening
1 cup strong Brewed Coffee or Water
1/4 cup dark, unsweetened Cocoa
1/2 cup Buttermilk
2 Eggs
1 tsp Baking Soda
1 tsp Vanilla
FROSTING:
1/2 cup (1 stick) Butter or Margarine
2 Tbsp dark Cocoa
1/4 cup Milk
3-1/2 cups unsifted Powdered Sugar
1 tsp Vanilla
PREPARATION:

In a large mixing bowl, combine flour and sugar. In a microwave safe dish, combine butter, shortening, coffee or water and cocoa. Microwave at HIGH power for 2 minutes or until just boiling. Pour boiling mixture over flour mixture. Stir to blend. Add buttermilk, eggs, baking soda and vanilla. Mix well. Pour mixture into a microwave safe 9-by-11 inch baking dish. Microwave at Medium High power for 18 minutes, turning dish every 4 to 5 minutes until brownies test done. They may still appear soft on the surface. Prepare frosting: In a microwave safe dish, combine the butter, cocoa and milk. Microwave at High power for 2 minutes, stirring once. Add powdered sugar and vanilla. Stir to blend. Pour warm frosting over hot brownies. Let cool. Cut into bars.

Caramel Frosting

Sue Pare

1/2 cup Butter
1 cup Brown Sugar
1/4 tsp Salt
1/4 cup Milk
2-1/2 cups Powdered Sugar
1/2 tsp Maple flavoring

Melt butter on high. Stir in brown sugar and salt. Cook, uncovered, 1 minutes on high, stir in milk. Cook, uncovered, 1-1/2 minutes on high. Stir every 30 seconds. Blend in powdered sugar and maple flavoring. May add 1 tbsp 1/2 and 1/2 if want it thinner.

Chocolate Marshmallow Cookies

Elaine Pederson

Two dozen
24 large Marshmallows, frozen
6 oz Chocolate Chips
1 Tbsp Water
1 Tbsp Vanilla
2 cups Flour
1/2 tsp Salt
1/2 tsp Soda
1/2 cup Shortening
1/2 cup Brown Sugar
1 Egg

Melt chocolate chips, water and vanilla. Remove from heat. Sift flour, salt, and soda together. Blend shortening, brown sugar and egg. Add dry ingredients and chocolate mix. Using 1 Tbsp dough (flatten and press around marshmallow). Place on cookie sheet about 3 inches part. Bake about 8 minutes at 350°-cookies crack and marshmallows shown through.

Snickerdoodles

Gertrude (Borntrager) Scheurich

Yield: about 5 dozen

1 cup Shortening (Crisco or Swiftning)
1-1/2 cup Sugar
2 Eggs
2-3/4 cup sifted Flour
2 tsp Cream of Tartar
1 tsp Soda
1/2 tsp Salt

Mix shortening, sugar and eggs well. Sift dry ingredients together and add to first mixture. Chill dough. Roll into balls size of small walnuts. Then roll balls in mixture of 2 Tbsp sugar and 2 tsp cinnamon. Place about 2 inch apart on ungreased sheet. Bake until light brown but still soft. Bake in 400° for 10 minutes. These cookies puff up at first and then flatten out with crinkled tops.

Grannie's Peanut Butter Cookies

Makes 7 dozen cookies.

1 cup Butter or Margarine
3/4 cup Brown Sugar
3/4 cup Granulated Sugar
1 tsp Vanilla
1 cup Peanut Butter, creamy or chunky.
2 Eggs, beaten
1-1/4 cups All-Purpose Flour
1 cup Bran
3/4 rolled Oats
2 tsp Baking Soda

Melt butter. Beat together with sugars, vanilla, peanut butter, and eggs. In separate bowl, combine the flour, bran, oats, and baking soda. Stir mixture into butter mixture. Drop by teaspoon onto ungreased cookie sheet. Bake at 350° for 15 to 18 minutes. Remove to a rack to cool.

Potato Chip Cookies

Helen (Borntrager) Buschen

Make 5 dozen
1 lb Oleo-4 sticks
3-1/2 cup Flour
1 cup Sugar
2 tsp Vanilla
1 bag Potato Chips (average bag) about 2 cups, crumbled

Cream sugar, oleo, flour and vanilla in an electric mixer. Stir in potato chips. On ungreased cookie sheet, put a teaspoon of batter, it will spread. Bake at 350° for 10 to 12 minutes. Sprinkle powdered sugar on hot cookies.

Toffee Squares

Linda Frost

1 cup Butter
1 cup Brown Sugar
1 Egg Yolk
1 tsp Vanilla
2 cups Flour
1/4 tsp Salt
6 oz Chocolate Chips
1/2 cup chopped Nuts

Mix. Spread on cookie sheet with sides. Leave 1 inch on edge. Bake at 350° for 25 minutes. Remove from oven and top with chips. Spread when soft and sprinkle with nuts.

Special Treats

Barb Slabaugh

1 cup Real Butter (Margarine o.k.)
1 cup Brown Sugar
Soda Crackers
Chocolate Chips
chopped Pecans

Combine butter and sugar in pan and boil 1 or 2 minutes. Line a (Jelly roll pan) cookie sheet with foil, butter foil. Place soda crackers on foil, pour hot mixture over crackers and bake at 325 to 350° for 8 minutes. Remove and spread with chips, spreading as they melt; sprinkle with nuts. Cool. Cut or break apart.

Swedish Lemon Bars

Helen (Borntrager) Bushchen

1/4 lb Butter, soften
1/4 lb Margarine, soften
1 cup Flour
1/2 cup Powdered Sugar

Mix these 4 ingredients in a bowl and put into a 9 x 13 inch pan. Bake 25 minutes in 350° oven.

4 Eggs, well beaten
1-1/2 cups Sugar
Juice of one Lemon and Rind
4 tbsps Flour
1/2 tsp Baking Powder

Mix these 5 ingredients well and pour into crust as soon as you take it out of the oven. Bake again for 25 to 30 minutes until nicely brown. Sprinkle with powdered sugar while still warm. Loosen sides and cut into bars while still hot.

Apple Fritters

Dora Jurek

Yield 16 to 20 fritters.
1 Egg
3/4 cup Milk
1/2 tsp Vanilla
1 cup Flour
2 tsp Baking Powder
2 Tbsp Sugar
1/2 tsp Salt
4 cooking Apples
TOPPING:
2 tbsps Sugar
1/2 tsp Cinnamon
Confectioners' Sugar

To make batter, add milk and vanilla to beaten egg. Combine dry ingredients and beat into first mixture only until smooth. Peel and core apples. Slice them into 1/4 inch rings. Dip rings in batter and drop into skillet containing 1/4 inch hot grease. Fry until golden brown, turning once. Drain on absorbent paper.

For topping, combine cinnamon and sugar and sprinkle over fritters, or roll in confectioners' sugar. Serve at once.

Lemon Supreme Cake

Irene Marazita

Cake:
1 box Lemon Cake Mix
1 small pkg Lemon Gelatin
4 Eggs
3/4 cup each of Salad Oil & Water
Glaze:
1 cup Confectioners Sugar
3 Tbsp Fruit Juice

Cake: Combine cake mix, gelatin, eggs, oil and water in a large mixing bowl, beat at high speed for 5 minutes. Place batter in floured tube pan. Bake in 350° oven for 50 minutes. **Glaze** and blend together confectioners sugar and fruit juice-spread over cake. Return to oven briefly to melt glaze.

Date-Chocolate Chip Cake

Karen Schagat

9 x 13 pan
1 cup Dates, chopped
1 tsp Soda
1-1/4 cups boiling Water
3/4 cup Butter
1 cup Sugar
2 Eggs
1-1/2 cups Flour
1 tsp Vanilla
1 tsp Salt
Topping:
1/2 cup chopped Nuts
1/2 cup Brown Sugar
1 cup Chocolate Chips

Combine dates, soda and boiling water--cool. Cream butter and sugar. Add eggs, flour, vanilla, salt and date mix. Pour into greased pan . Bake for 30 minutes at 350°.

Frigidaire Cheese Cake

Bonnie (Buschen) Soehn

1/2 cup Butter or Margarine (melted)
2 cup Graham Crackers-crushed
1 Tbsp Powdered Sugar
1 Lemon Jell-o (3 oz)
3/4 cup Sugar
one 8 oz Cream Cheese
1 tsp Vanilla
1 can Milnot (chilled)

Mix butter, graham crackers and powdered sugar well. Spread ½ of mixture in bottom of 9 x 13 inch baking pan. Add 1 cup of boiling water to Jell-o and cool. In separate bowl, mix sugar, cream cheese and vanilla. In separate bowl, whip can of Milnot until peaks form. Combine Jell-o, cream cheese mixture and Milnot. Pour into pan and top with remaining 1/2 of graham cracker mix and refrigerator for several hours.

Peanut Butter Sheet Cake

Bev Turnock

Mix together:
2 cup Sugar
1/2 tsp Salt
2 cup Flour
1 tsp Soda
Stir together and bring to a boil:
1/2 cup Peanut Butter
1 cup Water
2 sticks Margarine

Pour over flour mixture. Add 2 beaten eggs and ½ cup buttermilk. Stir until combined. Pour into greased jellyroll pan. Bake 350° for 20 to 25 minutes. Frost while hot.
Frosting: Combine and boil rapidly:
6 tbsp (1/3 cup) Buttermilk
1 stick Margarine
1/2 cup Peanut Butter
then add 1 tsp Vanilla and 1 box Powdered Sugar
Spread on hot cake.

Milnot Cheese Cake

Serve 12 to 16.
one 3 oz pkg Lemon Gelatin
1 cup boiling Water
one 8 oz or three 3 oz pkg Cream Cheese
1/2 cup Sugar
1 tsp Vanilla
one 13 oz Milnot, whipped
3 cups Graham Cracker Crumbs
1/2 cup Butter or Margarine

Dissolve gelatin in boiling water. Chill until slightly thickened, cream together cheese, sugar and vanilla; add gelatin and blend well. Fold in stiffly whipped milnot. Mix graham cracker crumbs and melted butter together, pack 2/3 of mixture on bottom and sides of 9 x 13 x 2 in pan. Add filling and sprinkle with remaining crumbs. Chill several hours, cut in squares and serve plain or garnish with fruit.

Self Frosting Cake

Elinor Van Vynckt

1-1/2 cup Brown Sugar
2 cup Flour
1/2 cup Shortening
Combine and take out 1 cup for topping.
1 cup Milk
1 tsp Soda
1 tsp Baking Powder
1 Egg
1 tsp Cinnamon

Add remaining ingredients. Mix thoroughly. Pour in greased loaf pan, 9 x 13 x 2. Sprinkle the 1 cup of dry ingredients on top. Bake at 350° for 1/2 hour.

Creole Cake

Ruth B. Chambers

Topping
1/2 cup firmly packed Brown Sugar
1 Tbsp Swans Down Cake Flour
1/4 cup melted Butter
2 Tbsp Water
2/3 cup finely chopped Nuts

Mix box cake (easy 2-egg cake mix). Bake in 13 x 9 x 2 inch pan as directed. Remove from oven; spread with topping made by mixing the above ingredients. Return to oven; bake 5 minutes longer. Very good.

Pineapple Cake

Theresa Mester

9 x 13 pan
2 cups Sugar
2 cups Flour
2 Eggs
2 Tsp Soda
20 oz crushed Pineapple
Frosting:
8 oz Cream Cheese
2 cups Powder Sugar
1 tsp Vanilla
Milk to spread

Mix ingredients well. Pour into greased pan. Bake at 350° for 35 to 40 minutes.

Mix frosting ingredients. Spread on cooled cake.

Pineapple Cheese Cake

Dora Jurek

1 Lemon Jello
1 tsp Lemon Juice
1 can crushed Pineapple
one 8 oz Cream Cheese
1/2 cup Sugar
1 can Milnot Milk
36 Gram Crackers
1/2 cup Butter
Cheese Cake

Cream well, 3 large or 8 small cream cheese. Whip 4 egg whites until stiff. Add slowly: 1 cup sugar and 1 tsp vanilla. Fold in cheese. Pour the cheese mixture onto the graham cracker crust. Put into oven for 25 minutes at 375°. Use two jars of sour cream thick. Add 2 tbsp sugar, 1 tsp vanilla. Take cake out of oven. Pour the sour cream mixture over the cake. Put in oven for 5 minutes at 475°. Cool for at least 4 hours.

Cake 'n Cheese Cake

Dora Jurek

one 8 oz pkg Cream Cheese
2/3 cup Sugar
1/2 cup Sour Cream, thick, commercial
2 unbeaten Eggs
1 cup Flour
1 tsp double acting Baking Powder
1/2 tsp Salt
1/2 cup Butter
2/3 cup Sugar
2 Eggs
1 tbsp Milk
1 tsp Vanilla

Cream the cream cheese with 2/3 cup sugar. Add ½ cup sour cream and vanilla. Blend in 2 unbeaten eggs, one at a time. Beat well, set aside. Sift together: 1 cup all purpose flour, baking powder, salt, cream ½ cup butter. Gradually add 2/3 cup sugar, creaming well. Add 2 eggs, one at time, beating well after each egg. Stir in 1 Tbsp milk and tsp vanilla, add dry ingredients. Blend well and put into a 9 x 9 inch pan or a 10 pie inch pan at least 2 inch deep. Grease and flour on bottom. Spread batter over bottom and sides, spreading thinner on sides. Spoon cheese mixture over batter and bake at 350° for 40 to 45 minutes. Spread with topping and bake for 5 minutes. Cool

Sour Cream topping:

Combine 1 cup sour cream, 2 Tbsp sugar, 1 tsp vanilla

Combine sour cream, sugar, vanilla. Any fruit that has been drained and mashed may be added to the topping. Peaches are especially luscious.

Jewish Coffee Cake

Margaret Stuff

1 box Orange Cake Mix
1 box (small) Instant Vanilla Pudding
4 Eggs
2/3 cup Oil
2/3 cup Water

Beat for 7 minutes. Grease and flour angel food pan or a bundt pan. Mix 2/3 cup brown sugar and 2/3 cup chopped nuts. Pour 1/2 batter into pan, then add 1/2 brown sugar mixture. Push down with fork. Add rest of batter, then rest of the brown sugar mixture. Bake at 350°. Remove while hot from pan.

Orange-You-Happy Cups

Barb VanVynckt

Make 6 servings.
3 medium Sunkist Oranges
1 pkg Jello Brand Lemon flavored Gelatin
3/4 cup boiling Water
1/8 tsp Almond Extract
1/2 cup Plain Yogurt or Sour Cream
½ cup chopped toasted Almonds
1 cup thawed Birds Eye Cool Whip nondairy whipped topping.

Grate 1 tsp, peel from orange ends to add a zip to the taste. Halve oranges crosswise. Remove sections; reserve juice, Scrape shells clean. Scallop if desired. Add water to juice to make ½ cup. Dissolve gelatin in boiling water. Add measured liquid. Chill until slightly thickened. Blend in whipped topping, extract, yogurt and peel. Add almonds and orange pieces. Chill until very thick. Spoon into shells. Chill. Garnish.

Texas Brownies

Margaret Stuff

Preparation time: 15 minutes
Baking time: 20 minutes
Oven temperature: 400°
For on 17-1/2 by 11 inch baking pan, 48 brownies, you will need:
2 cups All-Purpose Flour
2 cups Granulated Sugar
1/2 cup (1 stick) Butter or Margarine
1/2 cup Shortening
1 cup Strong Brewed Coffee or Water
1/5 cup Dark, unsweetened Cocoa
1/2 cup Buttermilk
2 Eggs
1 tsp Baking Soda
1 tsp Vanilla
Frosting:
1/2 cup (1 stick) Butter or Margarine
2 Tbsp dark Cocoa
1/4 cup Milk
3-1/2 cups unsifted Powdered Sugar
1 tsp Vanilla
Preparation:
1. In a large mixing bowl, combine the flour and the sugar.
2. In heavy saucepan, combine butter, shortening, coffee or water and cocoa. Stir and heat to boiling.
3. Pour boiling mixture over the flour and sugar in the bowl. Add the buttermilk, eggs, baking soda and vanilla.
4. Mix well, using a wooden spoon or high speed on electric mixer.
5. Pour into a well buttered 17-1/2 by 11 inch jelly roll pan.
6. Bake at 400° for 20 minutes or until brownies test done in the center.
7. While brownies bake, prepare the frosting. In a saucepan, combine the butter, cocoa and milk. Heat to boiling, stirring.
8. Mix in the powder sugar and vanilla until frosting is smooth.
9. Pour warm frosting over brownies as soon as you take them out of the oven. Cool. Cut into 48 bars.

Cherry Brown Betty

Raphael Lehman
Lehman Orchard
2280 Portage Road, Niles, Michigan

4 cup Tart Cherries
1 cup Sugar
1 Tbsp Lemon Juice
1 cup Bread Crumbs
2 Tbsp Butter
3/4 tsp Cinnamon

Brown bread crumbs in 1 Tbsp butter and sprinkle them with cinnamon. In a casserole, alternate cherries, sugar and bread crumbs. Dot top with 1 Tbsp butter. Bake 350° at 30 minutes.

Miracle Cheese Cake

Dora Jurek

Dissolve 1 pkg lemon flavored gelatin in 1 cup of boiling water. Add 3 tbsp lemon juice. COOL! Cream together one 8 oz or three 3 oz cream cheese, 1 cup sugar, 1 tsp vanilla. Add gelatin and mix well. Whip 1 can chilled Milnot and fold into gelatine mixture. Crush 1 lb graham crackers. Add 1/2 cup melted butter. Pack 2/3 of mixture in bottom and sides of 9 x 13 x 2 in pan. Add filling and sprinkle with remaining crumbs. Chill several hours. Cut into 12 squares and serve.

Puppy Chow

Sharon Mowery

1/2 cup Peanut Butter
1 cup Chocolate Chips
1/4 cup Margarine
9 cups Crispix cereal
1-1/2 cups Powdered Sugar

Microwave 1 minute then stir. Add 1/2 tsp. vanilla. Pour over cereal. Coat with powdered sugar.

Brownies

Sue Ferrill & Sharon Mowery

2/3 cup Margarine
2/3 cup Cocoa
2 cups Sugar
4 Eggs
1 tsp Vanilla
Salt
1 tsp Baking Powder
1 cup Flour

Melt margarine in saucepan. Add cocoa. Add rest of ingredients. Spread in 9 x 13 pan. Bake at 350° for 35 minutes.

Chocolate Zucchini Brownies

Margaret Stuff

1/2 cup Margarine
1/3 cup Oil
1-3/4 cups Sugar
2 Eggs
1 tsp Soda
2-1/2 cups Flour
1/2 tsp Flour
1/2 tsp Baking Powder
1/2 tsp each Cinnamon and Salt
1 tsp Vanilla
1/2 cup Sour Milk
4 Tbsp Cocoa
2 cup grated peeled Zucchini

Mix ingredients and spread in a 13 x 9 inch pan. Sprinkle top with 1/2 to 3/4 cup chocolate bits and nuts as desired, bake in 325° oven 40 to 45 minutes.

Cherry Whip

Dora Jurek

1 cup boiled Water
2 envelopes Gelatin
1/2 cup cold Water
one 8 oz can Cherries
one 2-1/8 (small can) oz crushed Pineapple
1/2 pt Whipped Cream
1/2 lb Marshmallows

Dissolve gelatin in cold water for 5 minutes. Add boiled water. Stir until dissolved. Add cherries and pineapple juice. Cut cherries. Add fruit and marshmallow to gelatin and when cooled add whip cream and chill.

Lemon Butter Icing

Dora Jurek

Blend 2 Tbsp butter, 2 tbsp milk, 1 tsp lemon rind, 1 Tbsp lemon juice, 1/8 tsp salt

Gradually add 2 to 2 1/2 cup sifted powder sugar. Beat and frost cake.

Best Ever Sugar Cookies

Dottie Snyder

These really <u>are</u> the very best we've ever eaten.
1 cup White Sugar
1 cup Butter (or Butter Flavored Crisco)
1 Egg
2 cups Flour
1/2 tsp Cream of Tartar
1/2 tsp Soda
1 tsp Vanilla

Cream sugar & butter well, add egg. Add flavoring, dry ingredients. Mix well. Roll into balls, place on cookie sheets-press down with bottom of a glass. Sprinkle with sugar. Bake at 350°, for 8 mins. Makes about 70 cookies.

Butterscotch Cookies

Nettie Borntrager

2 cups Brown Sugar
1 cup Shortening
1/2 cup Butter (for flavor)
1/2 cup LARD
2 Eggs
1 cup Almonds
1 tsp Soda
1 tsp Cream of Tartar
1 tsp Vanilla

Sift dry ingredients with 3 or 4 cups of flour. Add shortening etc- (no milk or water) Shape in rolls and cut or balls.

Grandma Lehman's Cookies

Susan Pickart

Cream
1 cup Sugar
1 cup Shortening-part Oil
Add
2 well beaten Eggs
2 cups Oatmeal
2/3 cup Milk
Sift and Add
2 cups Flour
2 tsp. Soda
1 tsp. Cinnamon
1/2 tsp. Cloves
1/2 tsp. Salt
Add
Vanilla, nuts, chocolate. chips, dried cherries. Drop on cookie sheet. Bake at 375°-watch carefully-they puff as they cook!

Butter Frosting

Marilyn Toepp

1 stick softened Butter
1 dash Salt
1 lb Powdered Sugar
1 tsp Vanilla
3 Tbsp Milk
1 Egg

Mix well with mixer-should be somewhat stiff.

Peanut Brittle

Gertrude (Borntrager) Scheurich

1 cup White Sugar
1 cup White Syrup
3 cup raw Spanish Peanuts with jackets
1/2 tsp Salt
1/2 cup Water

Mix well. Cook to 300° or hard crack stage. Add 1 tsp soda, at this point. Stir fast and pour on a greased cookie sheet. Eat broken pieces.

Sugared Holiday Pecans

Bob Zoerner

1 lb. Pecans
1 Egg White
1 tbsp Water
1/2 cup Sugar
1/2 cup Brown Sugar
1 tsp Cinnamon
1/4 tsp Salt

Beat egg white and water until foamy. Add nuts and stir until coated. Mix remaining ingredients. Stir into nut mix until well-coated. Place on lightly greased cookie sheet. Bake at 275° for 30 to 45 minutes.

Fudgemallow Raisin Candy

Margaret Stuff

one 12 oz pkg Chocolate Chips
1 cup chucky style Peanut Butter
3 cups Mini Marshmallows
3/4 cup Raisins

Microwave chocolate and peanut butter in 2 qt bowl on med. (50°) for 2 to 3 minutes, fold in marshmallows and raisins pour in foil lined 8" pan. Chill.

Frozen Dessert

Nancy Van Der Heyden

11 x 14 Cake Pan
1 stick of Butter (melted)
1 Pkg. Oreo Cookies
1/2 Gallon Vanilla Ice Cream
1 Jar Caramel-Fudge Syrup (Mrs. Richardson's)
1 Jar Chocolate Fudge Syrup
1 Container Cool Whip
1 Cup Pecans, (Chopped)

Grease bottom of pan. Scrape icing off cookies - crumble and mix with butter. Pat crumbs into pan. Spread softened ice cream over crust. Cover with Saran Wrap and place in freezer. When frozen, spread caramel and chocolate fudge over ice cream. Sprinkle with part of pecans. Spread with cool whip. Sprinkle remaining Pecans. Cover with Saran wrap and freeze.

Pink Fruit Freeze

Dora Jurek

Makes 9 servings
One 8 oz. Pkg. Philadelphia Cream Cheese
1 Quart Strawberry Ice Cream (softened)
1/2 Cup Miracle Whip
Two 1 lb. 1 oz. Cans Fruit Cocktail (drained)
1/3 Cup Chopped Nuts

Combine softened cream cheese, ice cream and salad dressing. Mixing until well blended. Fold in fruit and nuts. Pour into 9-inch square pan. Freeze until firm.

Place in refrigerator 15 minutes before serving. Cut into squares. Garnish with cherries, mint and holly leaves if desired.

Cheesecake

Ruth Turnock

7 x 11 pan
Graham Cracker Crust
1 pound Cream Cheese
1 Cup Sugar
1/4 Tsp. Salt
2 Tbsp. Flour
2 Tbsp. Lemon Juice
1/2 Tsp. Vanilla
2 Eggs
1/2 Cup Milk
Sour Cream

Pat graham cracker crust into pan. Preheat oven to 400°. Beat cream cheese until fluffy. Mix sugar, salt and flour; add to cream cheese alternately with remaining ingredients. Pour into pan and turn oven down to 200°. Bake one hour. Leave in oven 1/2 hour to cool. Spread with sour cream. Let cool completely then refrigerate.

Pumpkin Roll

Mary Sue Weinzetl

3 Eggs
1 Cup Sugar
2/3 Cup Pumpkin
1 Tsp. Lemon Juice
3/4 Cup Flour
1 Tsp. Cinnamon
1/2 Tsp. Nutmeg
1/2 Tsp. Salt
1 Tsp. Baking Powder
1 Cup Chopped Nuts

Filling

8 oz. Cream Cheese
4 Tbsp. Oleo
1 Cup powdered Sugar
1/2 Tsp. Vanilla

Beat eggs 5 minutes. Gradually add sugar, pumpkin and lemon juice. Mix flour, cinnamon, nutmeg, salt, baking powder; add to pumpkin. Grease 10 x 13 inch cookie sheet; place wax paper on sheet (cut slightly larger than pan); grease wax paper. Pour mixture on wax paper; sprinkle with nuts. Bake at 375° for 15 minutes. Remove from oven; using wax paper-lay on clean towel and roll up. Let cool 1-1/2 hours.

Filling

Beat cream cheese, oleo, powdered sugar and vanilla. Unroll cake and spread with cream cheese mixture. Roll cake again-without wax paper. Wrap in wax paper and refrigerate.

Double Chip Cookies

Mary Sue Weinzetl

6 dozen
1 Cup Butter
1 Cup Chunky Peanut Butter
1 Cup Sugar
1 Cup Brown Sugar
2 Eggs, beaten
2 Cups Flour
1 Tsp. Baking Soda
6 oz. Chocolate Chips
6 oz. Peanut Butter Chips

Preheat oven to 325°. Butter baking sheets. Cream butter and peanut butter. Gradually add sugars and eggs. Beat in flour and soda until well blended. Stir in chips. Drop by teaspoonful on cookie sheets. Flatten with fork. Bake 12 to 14 minutes, until golden.

German Sweet Chocolate Pie

Joan Jurek

1 pkg. (4 oz.) Bakers German Sweet Chocolate
1/3 Cup Milk
2 Tbsp. Sugar (optional)
1 pkg. (3 oz.) Cream Cheese, softened
3-1/2 Cups (8 oz.) Thawed Birds Eye Cool Whip, whipped topping
Graham Cracker Crumb Crust

Heat chocolate and 2 tbsp. of the milk in suacepan over low heat, stirring until chocolate in melted. Beat sugar into cream cheese. Add remaining milk and chocolate mixture and beat until smooth. Fold in whipped topping, blending until smooth. Spoon into crust. Freeze until firm about 4 hours. Remove from freezer 30 minutes before serving and keep chilled in refrigerator. Garnish with chocolate curls if desired.

Strawberry Angel Dessert

Kathryn Murchison

1 Angel Food Cake
3 oz. pkg. Strawberry Jello
1 Cup Hot Water
1-1/3 Cup Sliced Berries
1 Cup Whipped Cream
1 Tbsp. Powdered Sugar
1 Cup Whipped Cream

Bake cake as directed in 10 inch tube pan. Cool and remove from pan. Clean pan. Dissolve Jello in hot water. Add berries and chill until partly set. Fold in 1 cup whipped cream. Chill until thick. Blend powdered sugar and 1 cup whipped cream - set aside. Cut cake in 3 layers. Replacing layers in pan-fill with mix of berries between layers. Chill until firm. Unmold and swirl with sugar and whipped mix.

Summer Icing

Elaine Pedersen

3 Tbsp. Flour
1 Cup Milk
1 Cup Margarine
1 Cup Sugar
1 Tbsp. Vanilla

Cook flour and milk until thick. Cool. Mix margarine, sugar and vanilla and beat 3 minutes. Combine mixtures and beat 7 minutes.

Crazy Cake

Mary Sue Weinzetl

9 x 13 pan
2 Cups Sugar
3 Cups Flour
1/3 Cup Cocoa
2 Tsp. Baking Soda
1 Tsp. Salt
2 Tsp. Vanilla
2 Tbsp. Vinegar
3/4 Cup Salad Oil

Frosting

1 Cup Sugar
4 Tbsp. Cornstarch or Flour
1/4 Cup Cocoa
1 pinch Salt
1 Cup Hot Water
1 Tsp. Vanilla
3 Tbsp. Butter

Sift together sugar, flour, cocoa, soda and salt. Make 3 holes in batter and add vanilla, vinegar and oil. Pour 2 cups warm water over all and mix with a fork until lumps are gone. Pour batter into ungreased pan and bake at 350° for 30-35 minutes. Combine sugar, cornstarch, cocoa, salt, hot water and vanilla. Cook until thick. Add butter and spread over cake while frosting is still warm.

Brownies

Nettie Borntrager

Cream:
2 Cups Sugar
1 Cup Butter
Add:
1 Cup Flour
Flavoring
2 Tsp. Baking Powder
Beat:
4 Eggs
Add:
3 Squares Melted Chocolate
1/4 Tsp. Salt
Add:
2 Cups Nuts

9 x 13 pan at 350°

Brownies

Sharon Mauery

Melt in saucepan:
2/3 Cup margarine
Add:
2/3 Cup Cocoa
Add:
2 Cups Sugar
4 Eggs
1 Tsp. Vanilla
Salt
1 Tsp. Baking Powder
1 Cup Flour

9 x 13 pan. 35 minutes at 350°

Gingerbread

Ruth Turnock

1/4 Cup Butter
1/2 Cup Sugar
1 Egg
1/2 Cup Molasses
1/2 Cup Milk
1-3/4 Cups Flour
1 Tbsp. Ginger
1/2 Tsp. Cinnamon
1/8 Tsp. Salt
1/2 Tsp. Baking Soda

Cream the butter, add sugar gradually, mix and sift together dry ingredients. Mix together liquid ingredients and add alternately with dry ingredients to the creamed mixture. 9 x 9 pan at 350°.

3 Minute Dessert

Helen (Borntrager) Buschen

1 small carton cottage cheese (small curd)
1 small carton Cool Whip
1 can crushed pineapple (well drained)
1 box Peach Jell-O (or any flavor you favor)

Mix all ingredients together in a bowl with a tablespoon. Put in refrigerator to set.

Mississippi Mud

Linda Frost

Jelly Roll Pan
1/3 Cup Cocoa
2 Cups Sugar
1-1/2 Cups Flour
Pinch Salt
2 Sticks Melted Margarine
4 Eggs (beaten)
1 Tsp. Vanilla
1-1/2 Cups Chopped Nuts
Miniature Marshmallows
Frosting
1 lb. Powdered Sugar
1/2 Cup Cocoa
1/3 Cup Milk
1 Stick Melted Margarine

Mix first 8 ingredients. Bake in greased pan at 350° for 20 minutes. Remove from oven. Set oven at 500°. Sprinkle cake with miniature marshmallows. Bake 1 minute. Remove from oven. Cool then frost.

Golden Chip Bars

Tina Slabaugh

2 Cups Bisquick Baking Mix
1-1/2 Cups Packed Brown Sugar
3 Eggs
1 Tsp. Vanilla
1 Cup Semisweet Chocolate chips
3 squares (1 oz. each) Semisweet Bakers Chocolate
1/2 Cup Flaked Coconut
1 Cup Chopped Nuts, if desired

Heat oven to 350°. Grease and flour rectangular pan (9 x 13). Mix all ingredients. Spread in pan. Before baking, drizzle 3 squares Semisweet Chocolate, melted & cooled, over top, cut through batter to swirl chocolate. Bake until wooden pick inserted in center comes out clean; 30-35 minutes. Sprinkle with powdered sugar, if desired. Cool, cut into bars, about 2 x 1-inch.

Apple Squares

Rosa Beers

9 x 13 pan
2-1/2 Cups Flour
2 Sticks Margarine
1 Egg Yolk
4 Tbsp. Sour Cream
6 to 8 Apples (sliced)
1-1/2 Cups Sugar
1/2 Tsp. Cinnamon
1/4 Cup Graham Cracker Crumbs
Lemon Juice
1 Egg White, (Lightly beaten)

Cut margarine into flour. Mix egg yolks with sour cream and add to flour-mix well. Roll out 2/3 of dough to fit glass pan. Sprinkle crumbs on bottom. Add sugar to apples and place in pan. Dot with butter and lemon juice. Roll out remaining dough to fit top. Refrigerate overnight if desired-better if eaten fresh. When ready to bake, slit top-brush with egg white and sprinkle with sugar. Bake at 400° for 15 minutes, then at 350° for 35 minutes.

French Vanilla Fruit Dessert

Kathy Miller

9 x 13 Pan
1 Large Can Peaches
1 Large Can Apricots
1 Large Can Chopped Pineapple
1 Large Can Mandarin Oranges
1 Banana, Sliced
1 Cup Mixed Fruit Juices
1 Large Pkg. Instant French Vanilla Pudding Mix
Cool Whip

Drain fruits, reserving juice (one cup). Mix pudding mix and reserved juice until thickened. Add to drained fruits. Cover with Cool Whip. Chill 2 hours.

Apple Slices

Margaret Stuff

2 Cups Flour
1 Tsp. Salt
1 Cup Shortening
2 Egg Yolks (beaten)
1 Tsp. Lemon Juice
4 to 5 Tbsp. Water
8 Large Apples Sliced
1 Cup Sugar
1/2 Tsp. Salt
1/2 Tsp. Cinnamon
1/2 Tsp. Nutmeg

Crumble flour, salt and shortening as for pie dough. Combine lemon juice and water with beaten egg yolks. Add to flour mixture making a soft dough.

Mix apples with remaining ingredients, divide dough for two crusts. Roll out one at a time and fit into 15 x 10-1/2 x 1 - inch pan bring up on sides, lay apples in row on bottom crust and cover with top crust. Bake at 375° for 40 minutes. While still warm, brush with thin icing made of 3/4 cup powdered sugar, 2 Tbsp. butter, 1 Tsp. vanilla and 1/4 cup warm cream to spread easily. Cut in squares.

Strawberry Glazed Fruit

Margaret Stuff

1 Quart Fresh Strawberries Halved
1 Can (20 oz.) Pineapple chunks (drained)
4 firm bananas sliced
1 pouch or jar 16 oz. Strawberry Glaze

In a large bowl, gently toss strawberries, pineapples and bananas. Fold in the glaze, chill 1 hour, Strawberry glaze can be found in the produce section of your grocery store.

Very Special Bread Pudding

Irene Marazita

Makes 8 Servings

10 Slices White Bread
1/2 Cup Soft Butter or Margarine
1/2 Cup Seedless Raisins
2 Tsp. Cinnamon
4 Cups Milk
2/3 Cup Sugar
4 Eggs, well beaten
1 Tsp. Vanilla Extract

1. Preheat oven 350 °F. Butter a 2 quart casserole or baking dish.

2. Trim crusts from bread; spread with butter. Using a sharp knife, cut each slice into 4 squares.

3. Arrange half of squares in bottom of prepared casserole. Sprinkle with raisins and 1 tsp. cinnamon.

4. Cover with rest of bread and cinnamon.

5. In medium saucepan, over medium heat, heat milk just until film forms over top. Remove from heat; add sugar, stirring until dissolved.

6. Gradually add hot milk mixture to beaten eggs, beating constantly. Stir in vanilla; pour over bread.

7. Set casserole in pan containing 1 inch hot water; bake 40 to 50 minutes, or until knife inserted in center comes out clean. Serve warm.

Gooey Butter Cake

Chris Platz

9 x 13 Pan
1 box Duncan Hines Butter Cake
1 Egg
1 Stick Margarine
1 box Powdered Sugar
8 oz. Cream Cheese
2 Eggs

Mix cake mix, 1 egg and margarine together and press in bottom of pan. Mix powdered sugar, cream cheese and 2 eggs together. Pour over base. Bake at 350° for 45 minutes.

Robert Redford Dessert

Pat Kopczynski

9 x 13 Pan
First Layer
2/3 Cup Chopped Peanuts
1 Cup Flour
1 Stick Margarine, melted
Second Layer
1/3 Cup Peanut Butter
8 Oz. Cream Cheese
1 Cup powdered Sugar
2 Cups Cool Whip
Third Layer
1 Large Pkg. Instant Chocolate Pudding
3 Cups Milk

Blend first layer ingredients. Press into pan. Bake at 350° for 20 minutes. Cool well.

Cream peanut butter and cream cheese, add powdered sugar, mix well then blend into Cool Whip and spread over first layer.

Mix chocolate pudding mix and milk, spread over second layer, allow to set for a few minutes, top with additional Cool Whip and crushed peanuts or shaved chocolate.

Oatmeal Caramel Bars

Beverly Turnock

1 Cup Margarine
2-1/2 Cups Flour
2 Cups Brown Sugar
2 Eggs
2 Tsp. Vanilla
1 Tsp. Baking Soda
3 Cups Quick Oatmeal
6 oz. Chocolate Chips
1/2 Cup Chopped Nuts
24 Caramels (7 oz.)
2 Tbsp. Milk

In large mixing bowl, beat margarine 30 seconds. Add about 1 cup flour, brown sugar, eggs, vanilla, and soda. Beat until combined, beat in remaining flour, stir in oats. Press 2/3 of the dough in a ungreased 15 x 10 inch pan. Sprinkle with chocolate chips & nuts.

In saucepan combine caramels, & milk, melt. Drizzle over chocolate chips & nuts. Drop remaining dough by teaspoonfuls on top. Bake 25 minutes or until light brown at 325° oven. Cool, cut into bars.

Mud Pie

Patricia Gajewski

1 quart Premium Chocolate or Coffee Ice Cream
1/2 Cup Kahlua
1 Tbsp. Instant Coffee
1 Pkg. Oreo Cookies
Butter
Hot Fudge Topping
Whipping Cream

Mix coffee with Kahlua until it is diluted. Add Kahlua mixture to semi-soft ice cream and blend. Crush Oreos. Mix in enough butter to bind the cookies together. Spread in pie dish with spoon. Pour in ice cream mixture and freeze. When ready to serve, top with hot fudge and whipping cream. Serve small pieces - very rich.

Recipe comes from the Sheraton Waikiki village hotel , Hawaii.

Peach-Cherry Cobbler

Jane Lechlider

3-3/4 lb. Peaches, peeled, sliced
2 Cups Frozen, pitted Sour Cherries
1 Tbsp. Lemon Juice
3/4 Cup Sugar
2 Tbsp. All-purpose Flour
1/2 Tsp. Ground Cinnamon
Streusel Topping
2 Cups unsifted all-purpose Flour
1/4 Cup packed Light-Brown Sugar
1/2 tsp. Baking Powder
1/4 Tsp. Salt
3/4 Cup Cold unsalted Butter, in bits

Preheat oven to 350°. Toss fruits and lemon juice, add mixed sugar, flour and cinnamon to fruit & toss. Make topping by combining dry ingredients with butter. Crumble mixture over fruit. Bake 45 minutes until bubbly and browned. Makes 12 servings.

For easy peeling, pour boiling water over & let stand 1-2 minutes. Skins will slip off!

3 medium peaches make a pound or 3 Cups of sliced peaches, 2 Cups of puree. About 1/4 lb. Fresh peaches makes 1 pt. frozen or canned peaches.

Ice Cream

Ruth Turnock

1 Can Evaporated Milk plus enough Milk to measure 1-1/2 qts.
2 Cups Sugar (part brown makes it richer)
4 Eggs (separated)
1/4 Cup Flour
1 Pint Cream or Half and Half
1 box Frozen Whipped Topping
1 Tsp. Flavoring
1/2 Cup Fruit or Crushed Candy (optional)

Let milk come to a boil. Add to beaten yolks. Blend flour and sugar, and add gradually to milk mixture. When cooked to custard, fold in beaten egg whites. Cool and add pinch of salt, cream and whipped topping. Freeze, then pack in ice or ripen in freezer about 3 hours.

Butterscotch Sauce

Ruth Turnock

serves 6-8
1 Egg Yolk
4 Tbsp. Butter
1/4 Cup Water
2/3 Cup Brown Sugar
1/3 Cup Corn Syrup

Beat egg yolk, add remaining ingredients, and mix well, Cook in double boiler, stirring frequently, until thickened. Beat vigorously before using. Serve hot or cold over ice cream.

Peanut Buster Pizza

Pampered Chef Recipe

16 servings
Approximately 301 calories and 15 grams of fat per serving
1 package (approximately 19.8 ounces) Brownie Mix
1 package (8 ounces) Cream Cheese, softened
1 cup packed Brown Sugar
1/4 Cup Creamy Peanut Butter
2 packages (1.6 ounces each) Peanut Butter Cups, chopped
1/4 Cup Peanuts, chopped
2 Bananas, sliced
1 ounce Semisweet Chocolate, melted
2 teaspoons Butter or Margarine, melted

Preheat oven to 350 °F. Prepare brownie mix in batter bowl according to package directions. Place parchment paper on 15-inch baking stone. Pour brownie mixture on paper and spread into 14-inch circle. (Do not bake without parchment paper or batter will run off stone while baking.) Bake 20-25 minutes or until set. Cool completely.

Mix cream cheese, sugar and peanut butter until smooth. Spread over brownie "crust." Chop candy and peanuts with food chopper and sprinkle over peanut butter mixture. Slice bananas with egg slicer; layer over peanuts. Melt chocolate and butter together 1 minute 30 seconds on HIGH in microwave saucepan; stir until smooth. Drizzle over pizza using V-Shaped cutter. Cut into squares with pizza cutter.

White Chocolate Cake

Kathryn Murchison

9 x 13 Pan
1/3 Pound White Chocolate
1/2 Cup Water
1-1/2 Cups Water
1-1/2 Cups Sugar
1 Cup Butter
4 Egg Yolks, beaten well
2-1/2 Cups Flour
1-1/2 Tsp. Baking Powder
1/2 Tsp Salt
1 Cup Buttermilk
4 Egg Whites
1 Tsp. Vanilla
1 Cup Coconut
1 Cup Pecans
1/2 Cup Sugar

Melt chocolate and water in double boiler. Cream sugar and butter. Add egg yolks and beat well. Add flour, baking powder, salt, chocolate mix and buttermilk. Beat egg whites to soft peak. Add sugar and beat stiff. Fold into batter. Add vanilla, coconut and pecans. Bake at 350° for 30-35 minutes.

Banana Cream Cake

Ruth Turnock

9 x 13 Pan
2/3 Cup Shortening
1-1/2 Cups Sugar
2 Eggs
1 Cup Mashed Bananas
2 Tbsp. Milk
2 Cups Flour
2 Tsp. Baking Powder
1 Tsp. Salt
1 Tsp. Vanilla
1/2 Cup Nuts

Mix well. Pour into greased pan. Bake at 375° for 25 minutes in a 9 x 13 pan. Sprinkle with powdered sugar. Good for picnics.

Crumb Cake

Alma Ransberger

9 x 13 pan
2 Cups Brown Sugar
3 Cups Flour
1/2 Cup Butter
1/2 Cup Lard
1 Cup Sour Cream
1-1/2 Tsp. Soda
3 Eggs
1 Cup Raisins
1 Tsp. Allspice
1 Tsp. Cocoa

Rub together with hands: brown sugar, flour, butter and lard. Reserve 1 cup for topping. To remainder - add rest of ingredients. Pour into greased pan. Crumble topping over. Bake at 350° for 45-50 minutes.

Chow- Mein Candy

Ruth Turnock

one 6 oz. pkg. Chocolate Morsels
1 can Chow Mein Noodles
2 pkgs. Butterscotch Morsels
1 Cup Salted Cashews

Melt morsels in double boiler, add noodles and nuts. Drop by teaspoonful on cookie sheet covered with wax paper.

Aunt Opal's Fudge

Ruth Turnock

1/4 Cup Water
1/3 Cup Cocoa
2 Cups Sugar
2 Tbsp. White Corn Syrup
2/3 Cup Evaporated Milk
1/4 Tsp. Salt
1 Tsp. Vanilla
2 Tbsp. Butter
one 6 oz. pkg. Chocolate Chips

Melt water, cocoa and sugar - then add syrup, milk, salt. Cook until soft ball stage. Then add vanilla, butter and chocolate chips. Beat well until it loses shine. Pour at once into greased pan. Never turns to sugar.

Rhubarb Pudding

Nancy Van Der Heyden

9 x 13 pan
4 Cups chopped Rhubarb
1-1/2 Cups Sugar
1 Cup Water
1 small box Strawberry Jello
1 box White or Yellow Cake mix
1/3 Cup Margarine, melted

Spread Rhubarb in pan. Sprinkle remaining ingredients on rhubarb in this order: Jello, sugar, cake mix, water and margarine. Bake at 350° for one hour.

Cherry Pudding

Mary Kemmerling

8 x 8 Pan
1 Cup Cherries, drained, save juice
1 Cup Sugar
1 Tsp. Butter
1 Egg
1/2 Tsp. Salt
1 Tsp. Soda
1 Tbsp. Cherry Juice
1 Cup Flour
1/2 Cup Nuts

Cream sugar and butter. Add egg and salt. Mix soda and cherry juice and stir into rest of mixture. Add cherries, flour and nuts. Bake at 350° for 30 to 35 minutes. Add sugar to remaining juice and thicken. Spread on baked pudding when cooled.

Butter Crunch Toffee

Ruth Turnock

1/2 lb. Butter
1 Cup Granulated Sugar
3 Tsp. Water
1 Tsp. Vanilla
6 or 8 small Hershey Bars
Chopped Nuts

Stir butter, sugar and water well and bring to rapid boil, stir constantly - light, bubbly, creamy color continue cooking and stirring until light caramel color, about 10 minutes. Secret of success is in the proper color. Remove from fire and add vanilla. Pour into shallow buttered pan. Place 6 or 8 small Hershey bars on top. Spread with spatula. Sprinkle with chopped nuts. Cool and break into pieces.

Pound Cake

Leah

2 Sticks Butter or Margarine
1/2 Cup Crisco
3 Cups Sugar
4 Eggs
3 Cups Flour
1 Cup Milk
1 Tsp. Vanilla
1 Tsp. Lemon Juice

Cream all ingredients together well. Put into cold oven. Bake at 350° for 30 minutes.

Baklava

Joan Christodoulides

11 x 6 Pan
1 Pound Almonds, finely ground
1 Pound Walnuts, finely ground
1 Tsp. Cinnamon
2 Pounds Filo
2 Pounds Butter
Syrup
4 Cups Sugar
2 Cups Water
1/2 Tsp. Lemon Juice

Mix nuts with sugar and cinnamon. Grease pan with melted butter. Place 4 fila in pan, brushing with melted butter. Sprinkle with thin layer of nut mixture. Cover with 3 fila, brushing each with melted butter. Sprinkle with nut mix. Repeat this procedure until all fila and mixture are used. Finish with 4 fila brushed with melted butter. Cut in diamond shape and put 1 whole clove on each diamond. Bake in 300° oven for 1-1/2 hours or until lightly browned.

Mix syrup ingredients and warm. Pour warm syrup over baked pastry.

Glazed Chocolate Cookies

Joan Christodoulides

4 Dozen Cookies
1-1/4 Cups Flour
1/4 Tsp. Salt
1/4 Tsp. Baking Soda
1/2 Cup Butter
1 Cup Brown Sugar
1 Egg
1 Tsp. Vanilla
2 oz. Unsweetened Chocolate
1/2 Cup Buttermilk
1 Cup Chopped Nuts
Glaze
2-1/2 Cups Sifted Powdered Sugar
1/4 Cup Light Cream
1 Tsp. Vanilla
1 oz. Unsweetened Chocolate

Preheat oven to 375°. Sift flour, salt and soda together. Beat butter, sugar, egg and vanilla until light and fluffy. Beat in chocolate. Add sifted ingredients alternately with buttermilk until well combined. Stir in nuts. Drop by rounded teaspoonfuls. 2 inches apart onto ungreased cookie sheets. Bake 8-10 minutes. Cool partially. Combine glaze ingredients and beat until smooth - add more cream if too thick. Glaze top of warm cookies.

Chrusciki

Dora Jurek

6 Egg Yolks
6 Tbsp. Sugar
1/2 Pt. Sour Cream
3 Cups Flour (about)
1 Tbsp. Rum or Brandy
1/2 Tsp. Salt

Add salt to eggs and beat until thick and lemon colored. Add sugar and flavoring and continue to beat. Add sour cream and flour alternately mixing well after each addition. Knead on floured board. Cut small pieces of dough, roll very thin and cut into strips about 4 inches long. Slit each piece in center and pull through the slit. Fry in hot fat until lightly browned. Drain on paper towels and sprinkle with powdered sugar. We believe that Chrusciki has much better flavor and much more taste if cake flour is used.

Penuche Candy

Mary Gaza

1 lb. Brown Sugar
1/4 Tsp. Cream of Tartar
3/4 Cup Milk
1/2 Cup chopped Nutmeats
1 Cup Granulated Sugar
1/4 Tsp. Salt
1/2 Cup Light Cream

Blend sugars, cream of tartar and salt in large saucepan. Add milk and cream, stir until sugar is almost dissolved. Cook over low heat, stirring constantly until sugar is completely dissolved before boiling point is reached. Boil, stirring occasionally, until soft ball forms in cold water, or candy thermometer registers 234° to 236°. Remove from heat, cool without stirring to 149° or until bottom of pan feels warm, but not hot. Beat until candy loses its shiny appearance and becomes creamy. Beat in nuts. At first sign of stiffening, pour into buttered pan. When cool, cut into squares. Makes 1-3/4 pounds.

For Variation: Instead of nuts, you may add 3/4 cup peanut butter when you remove it from the heat.

Fruit Cocktail Cake

Ruth Turnock

1-1/2 Cups Sugar
2 Eggs
2 Cups Fruit Cocktail, with Juice
2 Cups Flour
2 Tsps. Baking Soda
2 Tsps. Baking Powder

Cream sugar and eggs together. Sift flour, soda and baking powder, and add alternately with fruit to creamed mixture. Grease 13 x 9 x 2 inch pan and sprinkle bottom with 1/2 cup brown sugar and 1/2 cup chopped nuts. Add batter and bake 350° until done.

Boil for 2 minutes.
3/4 Cup Brown Sugar
1 Stick Butter
1/2 Cup canned Milk

Add:
1/2 Cup chopped Nuts
1/2 Tsp. Vanilla

Pour over warm cake. Do not bake anymore.

Apple Slices

Ruth Turnock

Serves 12 pieces
6 Apples (sliced) or 1 Large Can Apples
3/4 Cup Granulated Sugar
1/4 Cup Brown Sugar
3 Tbsp. Flour
1 Tsp. Cinnamon
Dash Salt
2 Tbsps. Butter or Margarine
2 Crusts (unbaked)

Place 1 crust in oblong pan approximately 9 x 13. Sprinkle with brown sugar and 1 Tbsp. of the flour, and dot with 1/2 of the butter. Mix flour, sugar, cinnamon and salt and toss with sliced apples. Pour in crust. Dot with remaining butter and cover with remaining crust. Bake 385° about 45 minutes or until bubbly and brown. When cool, ice with a thin white icing if desired. Cut in squares.

Fluffy Lemon Pie

Ruth Turnock

4 Egg Yolks
1/2 Cup Sugar
3 Tbsp. Water
Juice and Rind of 1 Lemon
4 Egg Whites
1/3 Cup Sugar

Cook egg yolks, 1/2 cup sugar and water and lemon until thick. Beat egg whites until stiff - add 1/3 cup sugar. Fold in cooked mixture. Pile in 9 inch baked shell. Brown at 400° for 8 to 10 minutes. Do not cool too fast or pie will fall.

Date Oatmeal Cookies

Ruth Turnock

3/4 Cup Shortening (part butter)
1 Cup Brown Sugar
2 Eggs
3 Tbsps. Milk
1 Tsp. Vanilla
2 Cups Flour (sifted)
1/4 Tsp. Baking Powder
3/4 Tsp. Baking Soda
1 Tsp. Salt
2 Cups Oatmeal (quick or rolled)
1-1/2 Cups Dates (cut up)
3/4 Cup (3/4 lb.) Chopped Nuts

Cream shortening - add sugar gradually. Cream until fluffy - blend in eggs, milk and vanilla. Add dry ingredients. Drop from teaspoonful on greased cookie sheet. Bake at 375° for 10 to 12 minutes.

Easy Cookies

Sue Pare

1/2 Cup Butter (melted)
1/2 Cup Brown Sugar
1/2 Cup Chopped Nuts

Bring butter and brown sugar to a boil. Add chopped nuts. In greased 8 or 9 inch pan, place whole graham crackers. Spoon syrup over crackers. Bake at 350° for 10 minutes Cut immediately. May use soda crackers - spread with chocolate bits and sprinkle with chopped nuts.

Dorothy's Cookies

Ruth Turnock

2 Cups Sugar
1/2 Cup Cocoa
1/2 Cup Milk
1/2 Cup Peanut Butter
1 Tsp. Vanilla
3 Cups Minute Oatmeal

Mix together 1 cup flour, butter, and powdered sugar and press in 8 x 8 inch pan, bake for 15 minutes at 350°. Mix other ingredients well and pour over hot crust. Bake another 25 minutes. Sprinkle with powdered sugar while still warm. Cut into small squares.

Cheerio Treats

Vicki Chidister

1 Bag Marshmallows melted with 1/4 Cup Butter.
Mix in 4 Cups Cheerio's
Add any of the Following:
1 Cup Raisins
1 Cup M & M's
1 Cup Nuts
1 Cup Peanut Butter

Spread in a 9 x 13 pan and let cool.

Brazil Nut Cookies

Ruth Turnock

2 Cups Flour
1/2 Tsp. Baking Powder
1/2 Tsp. Salt
1 Cup Sugar
1/2 Cup Crisco
1/2 Cup Butter or Oleo
1 Egg
1 Tsp. Vanilla
1 pkg. (6 oz.) Semi-Sweet Chocolate
3/4 Cup Brazil Nuts (chopped)

Sift dry ingredients add creamed shortening - add egg and vanilla. Blend well - spread in greased 15 x 10 inch pan. Bake 350° 20 to 22 minutes. While hot sprinkle with pkg. semisweet chocolate and spread as it melts. Sprinkle with chopped nuts. When cool cut in squares.

Maple Nut Drops

Ruth Turnock

Makes about 6 dozen
1/2 Cup Liquid Shortening
1/2 Cup Butter Flavored Crisco
3 Eggs (unbeaten)
1 Cup Maple Flavored Syrup
1/4 Tsp. Walnut Flavoring
3 Cups Flour (sifted)
1 Tsp. Baking Powder
1 Tsp. Soda
1 Tsp. Salt
1/4 Cup Boiling Water
1 Cup Raisins
1 Cup Chopped Walnuts
3/4 Cup Coconut

Blend shortening - add eggs, syrup, flavoring. Beat well. Blend in flour, baking powder, soda, salt. Add boiling water, mix well. Stir in raisins, walnuts, coconut. Chill at least 1 hour. Drop by teaspoonful on baking sheet. Dot with 1/4 tsp. of syrup mixture and crushed nuts (about 1/2 and 1/2). Bake 375° about 10 minutes or until light brown.

Peanut Butter Cookies

Ruth Turnock

1 Cup Brown Sugar
1 Cup White Sugar
1 Cup Shortening
2 Eggs
1 Cup Peanut Butter
3 Cups Flour (sifted)
2 Tsps. Soda (dissolved in 2 Tbsps. hot Water)
2 Tsps. Vanilla

Cream shortening and sugar - add eggs. Add peanut butter - mix well. Add flour with soda and vanilla. Roll into small balls - place on ungreased cookie sheet. Press each ball with fork (dip in water first). Bake 350° for 20 minutes.

Mary's Cookies

Ruth Turnock

1 pkg. Duncan Hines cake mix (any flavor)
2 Cups rolled Oats
2 Eggs
3/4 Cup Cooking Oil
1/2 Cup Milk
1 Cup Raisins
1 Cup Nuts
1/4 Cup Brown Sugar

Combine and mix well. Bake 10 minutes 350° . (May use 2 cups raisins instead of nuts and raisins).

Strawberry Dessert

Ruth Turnock

Serves Many
Two 10 oz. pkgs. Frozen Strawberries
1 Large pkg. Strawberry Jello
1 Large pkg. Dream Whip
1 Angel Food Cake

Break up cake into small pieces. Make Jello with 1/2 the usual hot water. Add partially thawed berries. When partially jelled fold in whipped cream. Add in layers to cut up cake in flat pan. Chill at least 6 hours.

Sunbeam Date Dessert

Grandma Borntrager

3/4 Cup Granulated Sugar
2 Eggs (separated)
1/2 lb. Dates
1/2 lb. Walnut Meats
3/4 Cup Sifted Flour
1/2 Tsp. Baking Powder
1/8 Tsp. Salt

Beat egg whites until light. Add egg yolks and continue to beat. Add dry ingredients, then nuts and dates. Bake in 8 x 8 inch pan at 350° for 25 minutes.

Easy Treat

Vicki Chidister

Graham Crackers
Powdered Sugar Frosting made by following directions on box or any flavor canned frosting.
Food Coloring (optional)

Spread frosting between crackers to make sandwich. Mix food coloring in frosting for fun.

Caramel Pie

Sue Pare

serves 10-12
2 cans Sweetened Condensed Milk
Graham Cracker or Baked Pie Crust
Whipped Topping

In one-quart crockpot, cook sweetened condensed milk for 6-7 hours until color of peanut butter; Stir every 30 minutes with whisk to prevent burning. Pour into crust. Top with topping.

This is very rich but absolutely delicious!

Brownie Pizza

Sue Pare

serves 12-16
21 oz. pkg. Brownie Mix
16 oz. Cream Cheese
2/3 Cup Sugar
Crushed Pineapple, Banana Slices, Strawberry Slices, Peaches or other Fruits as desired
1/2 Cup Chopped Nuts
Chocolate, Caramel or Other Ice Cream Topping as desired

Preheat oven to 375°. Prepare brownie mix as directed on package. Spread on pizza pan (if using baking stone, line with parchment paper to prevent spilling over) Bake 15-20 minutes or until set. Cool to room temperature. Mix cream cheese and sugar - spread over crust. Top with fruit and nuts as desired. Drizzle with topping. Chill.

Taffy Apple Pizza

Sue Pare

serves 12-16
1 pkg. Sugar Cookie Dough
1/4 Cup Peanut Butter
8 oz. Cream Cheese
1/2 Cup Brown Sugar
1/2 Tsp. Vanilla
2 Medium Apples
1 Cup Lemon-Lime Soda (or Fruit Fresh)
Cinnamon
1/4 Cup Caramel Ice Cream Topping
1/2 Cup Chopped Nuts

Heat oven to 350°. Roll or pat cookie dough into circle on pizza pan (if using a baking stone - line with parchment paper first) Bake 10-15 minutes or until lightly browned. Let cool 10 minutes; loosen from pan and let cool completely. Blend peanut butter, cream cheese, brown sugar and vanilla - spread on crust. Peel, core and slice apples - dip in soda or fruit fresh to prevent browning. Arrange apples on crust - sprinkle with cinnamon. Drizzle topping over apples and sprinkle with chopped nuts.

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